#thebakefeed

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FROM SCRATCH™

PANE DI PASQUA
p. 40

76 Recipes to Bake with **Spring's** Best Flavors

Up Your **Strawberry Cake** Game [with **Browned Butter** Frosting]

Easter Bread Traditions Abroad

Flavor Crush: **Coconut**

MAR/APR 2017 VOLUME 3, ISSUE 2

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table of contents

11 **Products:** Pick Your Pan

Find the perfect cake pan for all of your baking needs with our round up of the top ones on the market

13 **On the Shelf:** Our Spring Kitchen

In with the new—cookbooks for spring. Clean out a spot on your shelf for these new releases that will transport you from pizza camp in Philadelphia to Argentina and beyond.

15 **Expert Q&A:** Jessica Reed on Baking by Weight

The woman who wrote the book (literally) on baking by grams shares the hows and whys of measuring metrically

19 **Perfect Pairing:** "Milk" & Cookies with the Drunk Bakers

Vodka and coffee liqueur amp this sweet snack up to a new, adults-only version better suited to happy hour than an after-school snack

23 **Bakery Profile:** Deep in the Heart of Texas

The simple joy of French pastry shines bright in the Lone Star State at San Antonio's Bakery Lorraine

29 **From the Pantry:** Rose Water

The tiniest drop of this delicate floral elixir adds enchanting flavor and aroma to everything from cocktails to fruit tarts

33 EASTER ABROAD

Whether topped with dyed eggs or colorful sprinkles, these traditional breads are as rich in history as they are in flavor

43 SWEET AS A STRAWBERRY

Spring's bursting red beauties bring fresh sweetness to kouign amann, quick bread, and more in this collection of recipes ripe with the best of this season's bounty

53 MARKET MADE

Discover how four all-star bakers took their passion from farmers' market stands to storefronts

59 NEW WAYS WITH COCONUT

Food writer Ben Mims shares five innovative treats that transform this tropical treasure

69 MERINGUE MOTIFS

From the classic pavlova to a coffee-infused ice cream terrine, we're whipping up this crisp, billowy delight three ways

75 THE ESSENTIAL...HOT CROSS BUNS

You don't have to wait until Good Friday to indulge in these delicious cross-topped buns. Learn everything you need to know to whip up the classic—and our favorite riffs—any day of the year.

85 (NEARLY) NAKED CAKES

Light on frosting and heavy on flavor, these layer cakes prove that less really is more

93 IRISH SODA BREAD SHOWCASE

Leavened with baking soda and packed with flavor, these four hearty loaves combine the ease of quick bread and the rustic charm of yeasted loaves

99 **Bake the Book:** Dessert Photography & Styling 101 with a Swedish Baking Sensation

My Sweet Kitchen author Linda Lomelino gives her top six tips for capturing your baked masterpieces as well as our favorite recipes from her newest book

107 **Origin of a Classic:** Hummingbird Cake

A staple across the lower United States, this banana-pineapple confection actually originated a bit farther south than one might think

111 **Our Obsession:** Bread Art

We celebrate the beauty of scored bread, and shout out to some of the bakers who do it best

113 **#thebakefeed**

You shared them, now we're showing them off! Check out 16 of our favorite reader bakes shared with us on Instagram.

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march | april 2017 Volume 3, Issue 2

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Subscription Rates: For the United States, $29.95 per year, 6 issues, add $10 for postage in Canada, add $20 elsewhere. Single issue $12.99 available at newsstands and bookstores.
POSTMASTER: Send address changes to *Bake from Scratch*, P.O. Box 6021, Harlan, IA 51593

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GROWING UP, MY MOTHER ALWAYS SHARED WITH ME

the valuable advice from Maya Angelou: "When we know better, we do better." I've learned that is especially true when it comes to baking. We've spent the last 18 months putting those words into practice with each new issue of *Bake from Scratch*, and through dialogue with you we have learned the areas where we can improve to make your experience as a baker even better.

In our "Expert Q&A" on page 15, we talk with experienced baker and *The Baker's Appendix* author Jessica Reed about using standard gram measurements and what ingredients should be weighed for baking. Her answer—all of them! As you'll see in the following pages, we've adopted Jessica's appendix (which you can purchase at *bakefromscratch.com*) as our standard for all *Bake from Scratch* recipes, and we've started listing gram weights for *all* ingredients. Not only does this help you achieve better results in baking, but it allows our readers from around the world to "bake the same language" without the additional step of converting imperial measurements to metric. (Don't worry, we left those in there, too!)

We are also excited to welcome the Drunk Bakers, Allison Kave and Keavy Landreth of Butter & Scotch, to our *Bake from Scratch* team. In each issue, they'll be taking over our "Perfect Pairing" column to bring you a taste of what they do every day at their Brooklyn, New York, bakery and bar. Now, your baked goods will be the hero of your next cocktail party!

So get your scale ready, and enjoy every page of this issue filled with everything spring!

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

Bake from Scratch

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Adeena

Ben

Jennifer

Stephanie

Paula

ADEENA SUSSMAN

Adeena Sussman is the co-author of 10 cookbooks, most recently two *New York Times* bestsellers: *Cravings*, a collaboration with supermodel Chrissy Teigen, and *The Sprinkles Baking Book*, a collaboration with chef and television personality, Candace Nelson. She lives half the year in Tel Aviv, where she is working on her own cookbook about Israeli food. Her first solo cookbook, Short Stack Editions' *Tahini*, came out in September 2016. Her recipes and writing have appeared in *Condé Nast Traveler*, *Food & Wine*, *The Wall Street Journal*, *Gourmet*, *Epicurious*, and many others.

What gets you excited about spring baking? "The prospect of summer stone fruits just around the corner! Plums, peaches, and nectarines make me (and my recipes) sing."

BEN MIMS

Ben Mims is the author of *Sweet & Southern* (Rizzoli, 2014) and the test kitchen director at *Lucky Peach*. He was the former food editor at *Saveur* and a former editor at *Food & Wine*. He has developed recipes and written for publications such as *Food Network*, *Rachael Ray Every Day*, *Jarry*, *Food52*, and *Epicurious*, among others. He has also produced work for cookbooks published by Dovetail Press and Vice Media. He lives in Manhattan with his partner, J., and their pets, Otto and Sophie.

What gets you excited about spring baking? "Ramps and other spring onions. They're all so delicately funky and go great with tons of herbs in chewy flatbreads and crackers, or as toppings on pizza."

JENNIFER S. KORNEGAY

Jennifer S. Kornegay is a Montgomery, Alabama-based freelance writer. Much of her work focuses on food and travel, and when she's not traveling, eating, or writing, she's reading or cooking. Her articles have appeared in *Garden & Gun*, *The Local Palate*, *Paste*, *The Bitter Southerner*, and more.

What gets you excited about spring baking? "Strawberries. Whipping up a strawberry buttercream to swirl on top of vanilla cupcakes or spread over a pound cake is my favorite way to highlight their simple sweetness."

STEPHANIE BURT

A native of North Carolina, Stephanie grew up in Charlotte on good Southern cooking and lots of books. She received both her BA and MA in English from University of North Carolina-Charlotte, where she was also an English and American Studies instructor. She is a full-time freelance writer for a variety of publications, including *Zagat*, *Extra Crispy*, and *Food Republic*, and host of *The Southern Fork*, a weekly podcast that features kitchen chats with some of the most interesting voices in the culinary South.

What gets you excited about spring baking? "Strawberries. I only eat local strawberries, so the anticipation for them is real! When they start to ripen, I incorporate them in a strawberry loaf bread with cinnamon."

PAULA DISBROWE

Paula Disbrowe writes about the endless adventure of food and travel. Her work has appeared in *Bon Appétit*, *Coastal Living*, and *Food & Wine*, among other national publications. Paula has written six cookbooks. Her first book, *Cowgirl Cuisine*, chronicles the adventure of leaving New York City to cook on a ranch in the Texas Hill Country. She has co-written four other cookbooks, including *Real Cajun* and *Down South* with Louisiana chef Donald Link. She is currently working on a *Weeknight Grilling* cookbook for *Food52*. She lives in Austin, Texas, with husband David Norman (partner/head dough puncher at Easy Tiger Bake Shop and Beer Garden), children Flannery and Wyatt, and two spoiled ranch dogs.

What gets you excited about spring baking? "Strawberries from Poteet, Texas—bring on the sugar-dusted shortcakes! And although it's not tied to a season, I'm newly obsessed with cocoa noir, the black cocoa used to make Oreos. I use it in everything."

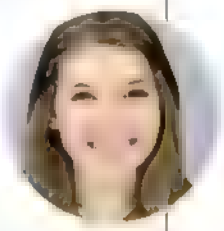
bake FROM SCRATCH TEAM

MARCY BLACK SIMPSON

Marcy, a senior photographer at Hoffman Media, has been with the company for 12 years shooting for titles such as *Victoria*, *Southern Lady*, and *Taste of the South*. She received her BFA in photography at the Savannah College of Art and Design, where she could be found baking the occasional batch of pumpkin cookies. Now she loves creating "edible experiments" with her 5-year-old daughter and hunting for the best restaurants with her husband.

What gets you excited about spring baking?

"Strawberries. My favorite spring dessert is classic strawberry shortcake. It's incredibly fresh with just the right balance of sweetness and tartness."



KIMBERLY SUITS

Kimberly, a recent graduate of the University of Alabama, joined the Hoffman Media staff as an assistant online editor where she works with *Bake from Scratch*, *The Cottage Journal*, and *Southern Home*. When she's not working, you can find her at home cooking with her boyfriend and their cat, Bandit.

What gets you excited about spring baking?

"Rhubarb. I'm obsessed with the blush hues and can't wait to bake some savory cornmeal and rhubarb scones!"

RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are a few corrections from our most recent issue.

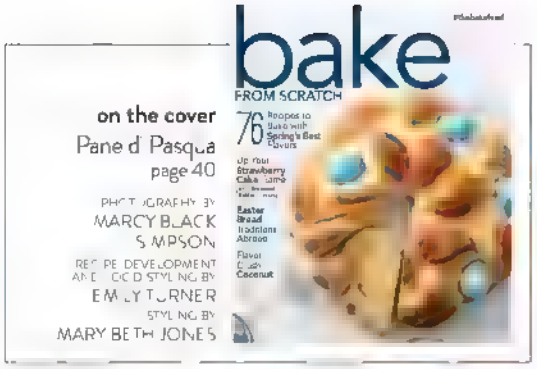
JANUARY/FEBRUARY 2017

Vanilla Bean Marshmallows, p. 57: The ingredient list should call for ¾ cup (160 grams) water, divided. In Step 2 of the procedure, add ⅓ cup (80 grams) water. In Step 3, in a large saucepan, combine granulated sugar, corn syrup, and remaining ⅓ cup (80 grams) water. Cook over medium-high heat until sugar is dissolved and a candy thermometer registers 240°F (116°C), about 6 minutes. Continue as directed.

Grand Marnier Poppy Seed Cake, p. 79: In Step 1, when removing orange slices from the sheet of parchment paper, be sure to let excess syrup drain off before adding to loaf. In Step 4, bake for 30 minutes, and then cover with foil. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes more.

Shoofly Pie, p. 109: Please visit *bakefromscratch.com* for the updated recipe.

RECIPE INDEX



on the cover

Pane di Pasqua
page 40

PHOTOGRAPHY BY MARCY BLACK SIMPSON

RECIPE DEVELOPMENT AND FOOD STYLING BY EMILY TURNER

STYLING BY MARY BETH JONES

BARS AND COOKIES

Meringue Cookies 72
Salted Chocolate Chip Cookies 21

BREAD

Apple Guinness Cheddar Soda Bread 98
Braided Mazanec 42
Chocolate Cherry Hot Cross Buns 83
Classic Hot Cross Buns 78
Classic Soda Bread 97
Coconut and Earl Grey Scones 67
Coconut Buns 64
Greek Tsoureki 36
Hot Cross Buns Dough 78
Kulich 38
Orange Currant Hot Cross Buns 83
Pane di Pasqua 40
Rosemary Parmesan Soda Bread 97
Rum Raisin Hot Cross Buns 83
Strawberry Cucumber Bread 49
Sweet Bread Dough 40
Walnut Golden Raisin Soda Bread 97

CAKES

Berry Buttermilk Cake with Mascarpone Crème Fraîche 91
Black Velvet Layer Cake 90
Bundt Cake with Elderflower Glaze 105
Natural Strawberry Cake with Browned Butter Frosting 52
Banana Cake with Browned Sugar Hazelnut Buttercream 91
Spumoni Cake 92
Tropical Hummingbird Layer Cake 109

FROSTINGS, GARNISHES, AND GLAZES

Apricot Glaze 83
Browned Butter Frosting 52
Brown Sugar Hazelnut Buttercream 91
Coconut Icing 64
Cream Cheese Frosting 109
Ginger Sugar 51
Honey-Orange Glaze 84
Honey Zabaglione 73
Lemon Icing 38
Mango Chutney 64
Mascarpone Crème Fraîche Frosting 92
Praline Hazelnuts 91
Rum Glaze 83
Sugared Flowers and Berries 92
Sweet Cream Cheese Frosting 90
Vanilla Buttercream 92

MISCELLANEOUS

Banana-Coconut Filling 68
Bastard Pastry Cream 49
Caramel 90
Chocolate Ganache 67
Chocolate-Hazelnut Filling 91
Classic Pavlova with Honey Zabaglione and Fresh Berries 73
Coconut Filling 64
Coffee Chocolate Fudge 72
Coffee Cream 72
Golden Syrup 78
Layered Meringue Terrine 72
Lemon Curd 73
Marzipan 42, 83
Mascarpone Cream 47
Orange Pastry Cream 48
Pistachio Paste 92
Strawberry Filling 52
White Chocolate Cream 72
White Russian 21

PASTRIES, PIES, AND TARTS

Almond and Cherry Mini Pies 104
Banana-Coconut Strudel 67
Basil and Pine Nut Strawberry Tart 49
Chocolate-Coconut Tart with Almonds 67
Coconut Popovers with Mango Chutney 64
Lemon Meringue Nests 73
Mascarpone Pretzel Strawberry Tart 47
Orange and Pistachio Strawberry Tart 47
Peach and Plum Pie 105
Strawberry Ginger Kouign Amann 51

RESOURCES

Jessica Reed on Baking By Weight
Pages 15, 17-18
Photos courtesy Jessica Reed

"Milk" & Cookies
Page 19
Photo of Allison Kave and Keavy Landreth excerpted with permission from *Butter & Scotch: Recipes from Brooklyn's Favorite Bar & Bakery* (Abrams Books, 2016)

Easter Abroad
Pages 33-42
Plates and platters from Chelsea Antique Mall, *chelseaantiquemall.com*

Market Made
Pages 53-55
Photography by Lydia Bittner-Baird

Page 56
Photography by Dan Austin Photography

Page 57
Photography by Sarah Culver

Page 58
Top photo by Brad Snyder
headshot by Rob Warner; bottom photo by Craig Siegelin

New Ways with Coconut
Pages 59, 63
Denim-Chef Apron in Railroad Stripe from Raw Materials Design, *rawmaterialsdesign.com*

Pages 60, 67-68
Bistro Apron in Navy from Raw Materials Design, *rawmaterialsdesign.com*.

[Nearly] Naked Cakes
Page 87
Aldo Marble Pedestal by Roost, *modishstore.com*

Page 88
Harmon Marble Cake Stand by Hip Vintage *wayfair.com* or *allmodern.com*.

Bread Art
Pages 111-112
Beautiful loaves scored and baked by Lionel Vatinet of La Farm Bakery, *lafarmbakery.com*
Photography and styling by Mason + Dixon

pick your PAN

CAKE PANS CAN AFFECT TEXTURE, COLOR, AND WHETHER YOUR LAYERS COME OUT BEAUTIFULLY INTACT—OR BROKEN. FROM UNCOATED TO NONSTICK, CHECK OUT OUR TOP PICKS FOR PANS THAT PERFORM.

1. Nordic Ware Natural Prism 13x9-inch Baking Pan
Best for sheet cakes, brownies, and bars, this pan features an embossed grid pattern throughout, increasing its strength, scratch resistance, airflow, and release. That means each treat emerges with a crisp crust, moist interior, and evenly baked.
$24; *nordicware.com*

2. Williams-Sonoma Goldtouch Nonstick Round Cake Pan, 9 inch
A super smooth, gold-hued ceramic coating gives this pan the Midas touch with cakes. In addition to being nonstick and literally as strong as steel, this pan resists rust, corrosion, and abrasion that can scar other nonstick surfaces—it's even dishwasher safe.
$23.95; *williams-sonoma.com*

3. Chicago Metallic Commercial Round Cake Pan, 9 inch
An uncoated aluminized steel construction makes this commercial-grade cake pan an all-star at conducting heat. Nixing the nonstick coating also allows the metal to tolerate a higher oven temperature and makes it dishwasher safe. Just remember to use baking spray with flour to prevent sticking.
$11.99; *bedbathandbeyond.com*

4. Fat Daddio's Round Cheesecake Pan, 9x2 inches
The construction of this removable-base pan means no awkward lines and no leaking batter. Its straight, even walls distribute heat flawlessly and make your cakes look professional. Plus, it's also perfect for streusel-topped delights and any other baked goods with toppings that need to be handled with care. Available in 2-inch and 3-inch depths.
$11.40; *bakedeco.com*

5. USA Pan Round Cake Pan, 9 inch
The fluted design that lines the bottom of this pan facilitates increased air circulation, helps prevent warping, and allows cake layers to release easier. Paired with USA Pan's sturdy nonstick silicone coating, you're guaranteed the perfect cake every time.
$15.99; *usapan.com*

6. Cake Boss Professional Bakeware Square Cake Pan, set of 3
Made of folded aluminized steel, this graduated nonstick set is ideal for any baker who loves to entertain. Wire-reinforced rims give a stronger grip and enhanced durability, while the quilted base releases cakes with ease. Set of three includes 6-inch, 8-inch, and 10-inch pans; also available in round.
$39.99; *cakebossbaking.com*

7. GreenPan Healthy Ceramic Nonstick Round Cake Pan, 8 inch
Covered in a ceramic nonstick coating that is free of toxic chemicals, this new addition to GreenPan's bakeware line is made for the eco-friendly baker. Toast-reinforced square-rolled rims for extra strength and a wide grip surface, plus a heavy gauge steel construction for quick and efficient heat conduction.
$25; *surlatable.com*

4 Use this solid pan for making our **Rosemary Parmesan Soda Bread** (page 97)

5

6 Choose the 8-inch square from this set to get the perfect bake on your layers for our **Banana Cake with Brown Sugar Hazelnut Buttercream** (page 91)

7

our SPRING kitchen

FROM SWEET COOKIE SANDWICHES TO PIZZA PERFECTION, THIS COLLECTION OF FRESH READS LEAVES NO CULINARY STONE UNTURNED

BY MARY-KATE TUCTO

DULCE DE LECHE (Burgess Lea Press)

by Josephine Caminos Oría

Josephine Caminos Oría's lifelong love affair with her Argentinean grandmother's dulce de leche inspired *Dulce de Leche: Recipes, Stories & Sweet Traditions*. Whether infused into tiramisù, swirled into a jelly roll cake (*pionono*), or simply smeared on toast, the sweet golden spread weaves a ribbon throughout every story and recipe on these pages.

CAN'T WAIT TO MAKE: Alfajores, two soft shortbread-style cookies sandwiching thick dulce de leche and rolled into coconut topping. We love the delicate contrast of creamy filling and crumbly cookie that literally melts in your mouth.

TARTINE ALL DAY (Ten Speed Press)

by Elisabeth Prueitt

Though its author is an award-winning pastry chef and co-owner of the wildly popular Tartine Bakery & Cafe in San Francisco, *Tartine All Day: Modern Recipes for the Home Cook* was written from the mindset of a busy parent who knows the value and difficultly of cooking—and baking—at home. In this new collection, Elisabeth Prueitt shares recipes and tips that are the time-tested staples of her own home kitchen.

CAN'T WAIT TO MAKE: Rhubarb-Lemon Pound Cake, a bright lemon-scented treat with a sweet-tart layer of sugared rhubarb. We just can't resist rhubarb done right.

PIZZA CAMP (Abrams Books)

by Joe Beddia

From New York to Italy to Japan, Joe Beddia traveled far and wide to taste and study all kinds of pizza before opening his own joint in Philadelphia. This knowledge is what makes his new book, *Pizza Camp: Recipes from Pizza Beddia*, a pizza lover's dream. Joe's recipes range from traditional to wildly creative pie ideas (we're looking at you, Speck, Collard Greens, Fontina, and Cream Pizza), all based on his signature American-style crust. And if by some miracle there's leftover dough? Well, Joe also includes how to turn that into hoagie rolls for sandwiches that would make all of Philly proud.

CAN'T WAIT TO MAKE: Di Fara Pizza, a seemingly basic pie with tomato sauce, mozzarella and Grana Padano cheeses, and fresh basil that is so pure in flavor Joe swears it could bring a tear to the eye. We're drooling just reading the recipe.

BREAD TOAST CRUMBS (Clarkson Potter)

by Alexandra Stafford

More than a guide to bread baking, author Alexandra Stafford's new cookbook *Bread Toast Crumbs: Recipes for No-Knead Loaves and Meals to Savor Every Slice* demystifies the process of making loaves at home and ensuring they don't go to waste. She opens with the basics of baking no-knead breads and progresses into recipes that use every morsel, from first slice to last crumb.

CAN'T WAIT TO MAKE: Toasted Coconut Loaf, a slightly sweet loaf perfect for smearing with chocolate-hazelnut spread. This fragrant bread is our idea of the perfect breakfast.

BAKE FROM SCRATCH (83 Press)

by Brian Hart Hoffman

After more than a year of developing recipes specifically for the avid home baker, we're excited to share the first volume of our annual cookbook. This collection of recipes from the first year of *Bake from Scratch* magazine will coach you through each step of the baking process. Whether you're a master of decadent cakes or lover of rustic breads, *Bake from Scratch: Artisan Recipes for the Home Baker* will be your go-to guide for baking through every season.

CAN'T WAIT TO MAKE (AGAIN!): Gâteau Basque, a combination of flaky crust encasing pastry cream that is out-of-this-world delicious. This easy cake is our cover star for a reason—it embodies simplicity at its finest and tastiest.

THE ART OF PIZZA
PIZZA CAMP
bake
FROM SCRATCH
BREAD TOAST CRUMBS
Josephine Caminos Oria
DULCE de LECHE
Recipes, Stories & Sweet Traditions

JESSICA REED ON BAKING BY WEIGHT

GRAPHIC DESIGNER BY DAY, BAKER AND AUTHOR OF *THE BAKER'S APPENDIX* BY NIGHT, JESSICA REED WEIGHS IN ON BAKING WITH GRAMS

BY MARY-KATE TUCTO

What was your first foray into baking?

In eighth grade French class, we made a Bûche de Noël for Christmas. It came out so well—I still have the recipe to this day. And then I made a wedding cake for a stepsister when I was about 18 years old, which was insane. I actually just bought a bunch of boxed mixes. The thing was crazy, I still don't know how it worked out, but it did

What got you started baking metrically?

What probably got me baking metrically was Nigella Lawson's voice in her cookbooks. It was so relatable that I wanted to try her food. A lot of her recipes were given in metric, and also imperial because the American publishers would do that. When I get excited about something, I like to dive into it in every possible, remote fashion, and I felt like I couldn't really bake like Nigella without baking like she baked—in the metric system

What made you decide to create a book focused on baking weight conversions?

I love the precision and how it streamlines the process. Up until recently, most American baking cookbooks were not written metrically. So whenever I wanted to bake something, it would take extra time to translate the recipe into metric measurements. *The Baker's Appendix* came out of the realization that there wasn't something for home bakers who wanted to bake metrically, but still wanted to see the imperial cup measurements as well.

How did you create your gram standard for *The Baker's Appendix*?

I weighed almost every single ingredient in there, personally, on two different scales. I also did a ton of online research, looked at what some other sources were saying, and checked it against what I got when I weighed something in my kitchen. It was a long process of conducting research paired with active measuring and weighing

Why is it important for bakers to measure ingredients by weight instead of relying on cup measurements?

Accuracy. For example, 125 grams of flour by weight is always 125 grams of flour. Whereas, when you tell someone to measure a cup of flour, everyone will measure differently. Some people do the dip-and-sweep, some people spoon and level, some people pack it in, and some people are really light with it. Each of those will give you a different amount of flour, so your chance of succeeding with a recipe improves when you use gram measurements.

Is there a branch of baking you would say is more important to weigh ingredients?

I would say cakes, for sure, because they can be so finicky and the mass you're creating is so large. But also pastries and breads—anything that relies on a very delicate balance happening between your ingredients. You can get away with so much more in a cookie.

Are there any ingredients that you never weigh?

I'm pretty lackadaisical about my vanilla extract usage. At times I do use teaspoons for spices and salt, and certain mix-ins like that. Sometimes I throw chocolate chips in by the handful instead of weighing them.

What sort of conditions or details have the potential to throw off gram measurements?

Definitely humidity. Flours especially are very susceptible to humidity. I think when you're working with more delicate pastries or certain breads, that's when you need to take that more into account. The climate can come into play when the gluten development of the flour is going to be much more crucial to your baked good, as opposed to a cake where you've got your flour and leavener. With bread, you're trying to develop the gluten, so humidity isn't just going to affect the measurement, but your process as well.

If halving or doubling a recipe, do grams simply need to be divided or multiplied by two?

It's more complex than that because of the chemical interplay with how leaveners interact with acids and the like. Generally, I tend to feel pretty safe going right in and halving. I do it pretty often and have never had a problem with it. I usually just halve the gram measurements straight down the line. Doubling is a little trickier. You need balance, and I don't recommend doubling your grams straight out. It's all about your weight proportions.

What do you look for in a kitchen scale?

I find that having a scale that can weigh a higher weight is nice to have. The one I work with the most weighs up to 11 pounds, which is helpful when a glass bowl is taking up some of the weight. For most everyday baking you just need one that allows you to switch between the imperial and metric measurements, tare it out, has a power button, and is easy to clean. A sturdy base is a must as well.

Are there any recipes you don't measure?

In cooking, yes, but not with baking.

"Milk" & Cookies

OUR NEWEST COLUMNISTS, THE DRUNK BAKERS, GIVE YOUR FAVORITE CHILDHOOD SNACK A DECIDEDLY ADULT TWIST WITH THEIR WHITE RUSSIAN & SALTED CHOCOLATE CHIP COOKIE COMBO

BY ALLISON KAVE AND KEAVY LANDRETH

This pairing is one of the most popular on the menu at Butter & Scotch. It's no surprise, as it marries the best parts of being a kid and an adult. You get to dunk chocolate chip cookies into a glass of milk, just like you did in your youth, but the milk is actually a cocktail, and it all ends with a most excellent combination booze-and-sugar buzz. What's more, we swear these are the best chocolate chip cookies you'll ever have, and that cocktail is the platonic ideal of a White Russian. Bonus: Nobody will tell you that you can't have seconds (and trust us, you'll want seconds). Sometimes adulthood is a pretty sweet deal!

MEET THE DRUNK BAKERS

We are thrilled to welcome Allison Kave and Keavy Landreth to the *Bake from Scratch* team. These dynamos are the cofounders of Butter & Scotch, Brooklyn's favorite bar and bakery. Known for their creative riffs on classic American desserts and craft cocktails, these Drunk Bakers have shared their debaucherous, slightly twisted approach to indulgence with the world through their recent cookbook, *Butter & Scotch* (Abrams Books, 2016), and now with this new regular column, which will highlight a different dessert and cocktail pairing with each issue of *Bake from Scratch*. You can follow their shenanigans and see what new treats they're baking (and shaking) up at *butterandscotch.com* and on Instagram @drunkbakers.

Butter
SCOTCH

RECIPES FROM THE PAGES OF *BUTTER & SCOTCH*

FROM BUTTER & SCOTCH: RECIPES FROM BROOKLYN'S FAVORITE BAR AND BAKERY BY ALISON KAVE AND KEAVY LANDRETH (ABRAMS BOOKS, 2016)

WHITE RUSSIAN

Makes 1 serving

Deviously boozy and easy to drink, White Russians were revived from relative obscurity with the release of the Coen Brothers' 1998 cult film, The Big Lebowski, in which The Dude imbibes at every possible opportunity. There are many recipes and variations with differing ratios and types of dairy, but we favor two parts vodka and whole milk, with one part coffee liqueur. Kahlúa is the ubiquitous choice, and the one we used for quite some time, but we've since switched over to Caffè Borghetti, an espresso-based liqueur made in Italy from a 19th-century recipe. Its flavor is darker, richer, and less sweet, making for a decidedly more grown-up beverage. The depth of the coffee is a great balance for the sweetness of the cookies that we insist you dip in this cocktail. We think The Dude would back us on this.

2 ounces vodka*
1 ounce coffee liqueur
Ice cubes
2 ounces whole milk

1. In a rocks glass, combine vodka and coffee liqueur. Add ice. Top with milk, and stir.

**We used Reyka*

SALTED CHOCOLATE CHIP COOKIES

Makes 24

Chocolate chip cookies can be a polarizing subject. Some prefer crispy all the way through, others like them soft and chewy. We fall into that Goldilocks middle ground, opting for perfectly gooey insides (let's be real, under baked), with crispy, chewy edges. It's the best of both worlds. The other key to these bad boys is salt, the not-so-secret ingredient that is crucial to all desserts. It amps up flavors and provides a savory foil to all that sugar. The final, and perhaps most essential, ingredient that makes these cookies so damned stellar is time. Patience is not the virtue of most cookie cravers, but it's vital that this dough has its beauty sleep in the fridge before baking (rest assured, this doesn't prevent you from sneaking a taste or three of the dough before you bake it). Reward your willpower by gilding the lily; bake these cookies, then dunk them in the most adult version of milk we can think of, a White Russian.

1½ cups (340 grams) unsalted butter
½ cup (120 grams) plus ¼ cup (80 grams) cold water, divided
1⅔ cups (333 grams) granulated sugar
1⅔ cups (367 grams) firmly packed dark brown sugar
8 large egg yolks (149 grams)
⅓ cup (75 grams) canola oil
2 tablespoons (26 grams) vanilla extract
6 cups (750 grams) unbleached all-purpose flour
2¾ teaspoons (13.75 grams) baking soda
1 tablespoon plus 1 teaspoon (12 grams) kosher salt
12 ounces (340 grams) bittersweet chocolate morsels
Garnish: fleur de sel*

1. In a small saucepan, bring butter to a boil over medium-high heat. You're turning this into browned butter, or *beurre noisette*: when the butter starts to foam, and you will smell a nutty aroma, immediately remove it from the heat. (Be careful, as browned butter can quickly turn to burnt butter if you let it go too far.) Let cool slightly. Whisk in ½ cup (120 grams) water.
2. In a large bowl, whisk together both sugars; whisk in browned butter mixture. In a medium bowl, whisk together egg yolks, oil, vanilla, and remaining ⅓ cup (80 grams) water until combined. Whisk egg mixture into butter-and-sugar mixture until combined.
3. In a separate medium bowl, stir together flour, baking soda, and kosher salt. Stir dry ingredients into wet ingredients in 2 additions until fully incorporated. Fold in chocolate morsels.
4. Cover the bowl with plastic wrap, and refrigerate overnight (this allows the dough to fully hydrate, and prevents the cookies from spreading too much during baking).
5. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
6. With a ½-cup ice cream scoop, scoop dough onto prepared pans. (If you want to have some cookies for another time, or don't want to bake a full batch, cover the extra scooped dough with plastic wrap, and freeze for up to 1 month.)
7. Gently press down on each cookie with the palm of your hand to flatten it a bit. Sprinkle a pinch of fleur de sel on each cookie, if desired.
8. Bake, rotating pans once halfway through, until cookies are golden around the edges and light in the center, about 10 minutes. Let cool before serving. Store in an airtight container for up to 2 days.

**We used Maldon sea salt flakes*

MIX UP YOUR COFFEE LIQUEUR GAME

The craft spirits industry in the U.S. has been booming over the past few years, and a number of smaller distillers have turned their talents to creating exciting and unique variations on coffee liqueur. The emergence of fair trade and single-origin coffees has led to some really dynamic collaborations between roasters and distillers and resulted in some delicious and creative spirits that would be great in a White Russian, sipped neat, or even incorporated into desserts like custards and creams. (Pro Tip: A little drizzle over some vanilla ice cream never hurt anybody.) We found a few American distillers doing some very interesting things with coffee, each with their own particular twist.

BITTERMENS NEW ORLEANS COFFEE LIQUEUR

Bittermens makes some of our favorite bitters (they are invariably somewhere on the Butter & Scotch cocktail menu at all times), and it's no surprise that their coffee liqueur (made by Bittermen Spirits Inc.) is intensely flavorful and rich. Brewed NOLA-style with chicory and locally sourced beans, there's even an altruistic bonus: 50 cents is donated to a New Orleans charity for every bottle sold.

spirits.bittermens.com

KOVAL COFFEE LIQUEUR

This organic distillery is Chicago's first since the 1800s, and is known for its sustainable, eco-friendly approach to sourcing its ingredients and creating its whiskies and liqueurs. They're known for their creative and unusual takes, with flavors like orange blossom, jasmine, and caraway. Their coffee liqueur uses organic beans sourced from a carbon-neutral facility in Brazil, and unlike most liqueurs, uses white whiskey as its base for extra depth of flavor.

koval-distillery.com

J. RIEGER CAFFÈ AMARO

Kansas City distillery J. Rieger & Co. teamed up with their neighboring coffee roaster, Thou Mayest, to create this specialty spirit that is somewhere between a sweet liqueur and a bitter digestivo. Single-origin coffee beans are cold brewed, and mixed with neutral grain spirits infused with orange, cardamom, vanilla, and bitter gentian. The whole mixture is then aged in whiskey barrels to give it smoothness and depth of flavor. This is a perfect choice for sipping neat after a rich meal.

friegerco.com

LEOPOLD BROS. FRENCHPRESS-STYLE AMERICAN COFFEE LIQUEUR

Run by the brothers Leopold, this Colorado-based distillery is known for its eco-brewing techniques and its use of organic ingredients. For their coffee liqueur, the brothers mimic a French press by extracting freshly roasted coffee beans in their 25-liter water press, adding a touch of cane sugar for balance, then bottling the spirit while still warm to capture the freshly brewed aroma.

leopoldbros.com

HOUSE SPIRITS COFFEE LIQUEUR

This indie distillery from Portland, Oregon, sources beans for its delicious liqueur from local-favorite-turned-national-sensation Stumptown Coffee Roasters. Skipping the neutral grain spirits for something a bit more flavorful, they first pot-distill fresh Barbados molasses into a funky white rum, then blend it with cold-pressed direct-trade beans.

housespirits.com

RYE • PAIN AU CHOCOLAT
BAKERY
LORRAINE
BAGUETTES • CROISSANTS

deep in the Heart of TEXAS

AT BAKERY LORRAINE, A COUPLE'S LOVE OF THE CRAFT IS TRANSFORMING SAN ANTONIO, ONE PASTRY AT A TIME

BY STEPHANIE BURT
PHOTOGRAPHY BY NICK SIMONITE

Expansive with high ceilings, light-filled and airy, Bakery Lorraine is much more California cool than you might expect to find in San Antonio's Historic Pearl District, former site of the Pearl Brewery. Texas sunshine pours through ample windows, the community table is more often than not filled with people chatting or reading or sipping coffee—or a little of all of it. It's easy to feel at home as the queue leads you past a bountiful case filled with macarons, croissants, cinnamon rolls, tarts, and éclairs. Employees connect with customers as they answer questions about pastries, pull espresso shots, and deliver orders of creamed greens with poached eggs at breakfast or BLTs and chicken potpies at lunch. All of it made by hands that seem to infuse love into each bite. If you're thinking it sounds a little bit like a fresh-baked-bread-scented dream, it sort of is.

Bakery Lorraine is the result of the collaboration of three people-baking partners in life and work Jeremy Mandrell and Anne Ng, and their business partner Charlie Biedenharn. For Jeremy and Anne, it's as much a happy surprise that San Antonio is where their bakery dream came true as it is to find expertly made Viennoiseries deep in the heart of Texas. While Jeremy grew up in California and Anne in Manila, Philippines, their paths crossed and eventually joined in 2008, when they were both pastry cooks at Thomas Keller's Bouchon Bakery in the Napa Valley. They worked the night shift together baking through the wee hours, bonding over dough as the bread came out of the oven and "sang" (crackled as it began to cool). They both loved the intense work, witnessing the transformation of flour and water into bread, working precisely with chocolate, laminating dough, or piping just so. It was behind-the-scenes, deep-in-the-night sort of work. It was away from the hustle and bustle of the daytime rush, but still intensely focused. They worked, they talked. They fell in love. Their life was baking. They talked of baking dreams, but the work was grueling and hard, even if they loved it, and it didn't pay a lot.

When the economic downturn happened later that year, it seemed their dreams of one day opening a bakery were far fetched. And, they were tired. Maybe that "baking phase" was over. Jeremy had family in San Antonio who convinced him to move and accept a position at a tech company. Anne soon followed. They went corporate during the daylight hours, but nights and weekends, still baked for fun. When they replaced their apartment dining room table with commercial kitchen speed cooling racks, Jeremy and Anne knew that this was more than a hobby. Baking was still in their hearts.

They secured a stand at the since-closed Quarry Farmers and Ranchers Market, and they would bake all night to have fresh goodies for the weekend market, often meeting a line when they got there and selling as fast as they could unpack. When the couple met San Antonio native Charlie Biedenharn in 2011, they found a partner in their pastry plans, and Bakery Lorraine was born.

While a lot of San Antonians might be first introduced to Bakery Lorraine through the ever-rotating selection of pastel-colored macarons—the bakery creates 1,500 a day in flavors such as Rose Pistachio, S'Mores, Earl Grey, Lavender, and Blackberry Cardamom—the bakery's sweets roster goes much deeper. Everything is made by hand with deft precision and shared with an easy generosity. Take for instance, the canelé, a pastry that's notoriously finicky to perfect, with its crunchy exterior and custard center. It is often overlooked by the casual bakery visitors who flock to the easily recognizable croissants and éclairs. But Jeremy has made it his personal mission to introduce San Antonio to the canelé. He's so invested, he regularly offers free samples to customers.

For each batch of the canelé, the bakery team at Lorraine lines individual copper molds with a thin coating of beeswax from Gretchen Bee Ranch in Seguin, about 45 minutes east of San Antonio. As the pastry bakes, the beeswax melds with a mixture of eggs, sugar, flour, and rum (or vanilla) to create a silky custard center with a fluted caramelized exterior, a robust contrast to the pastel tones of the airy macarons.

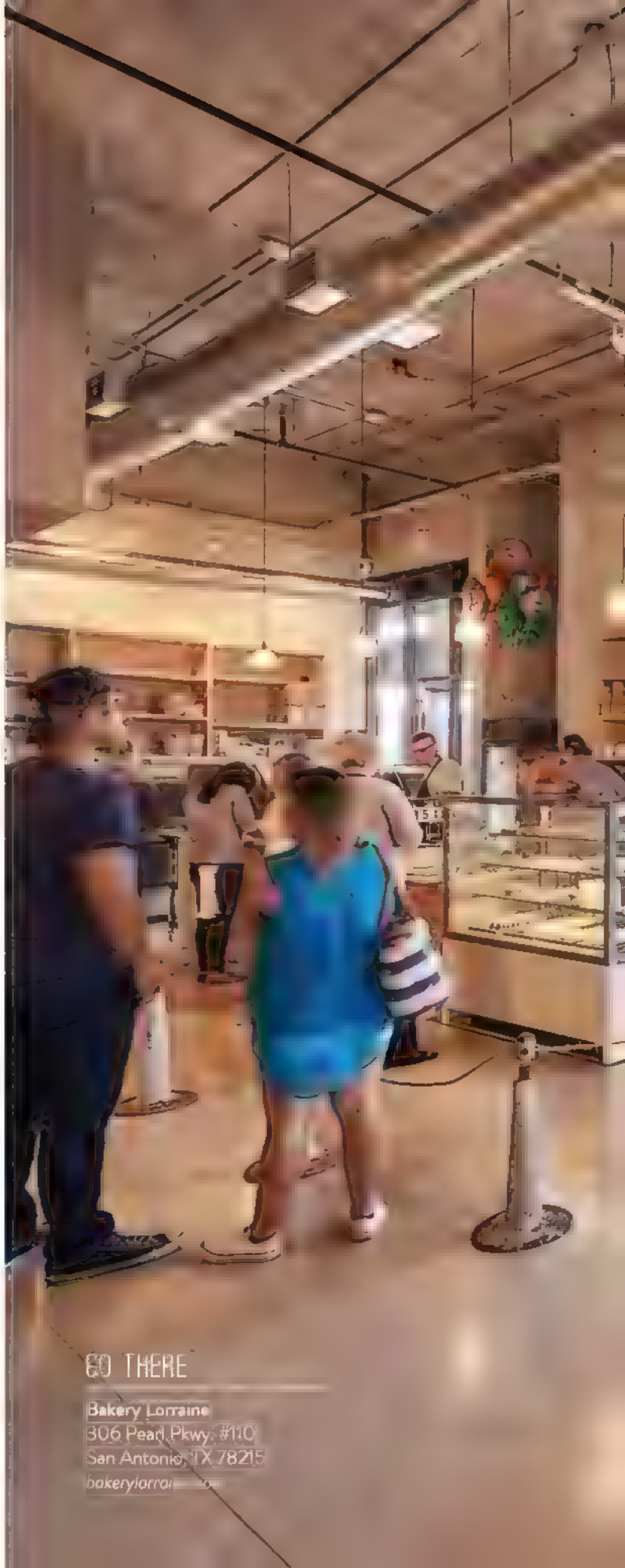
"It's a rustic little pastry that is caramely and crunchy and not particularly pretty. They don't seem to stand out in the case as much, but I want people to know how delicious they are, so I often give them away to people willing to try them. And I have converted a lot of people, but I can only give away so many of them a day," Jeremy says with a chuckle. The Bakery Lorraine canelé shines as an example of why this bakery is so special. It showcases world-class pastry skills, investment in community (through local sourcing), and a generous connection to customers.

Although these days Jeremy and Anne rarely get to work together like they used to, they still love to pop out of the kitchen to greet customers and help staff during busy hours. Both have the quiet air of bakers who understand intense focus and dedication to the craft, and yet, they are at ease and at home in this space and want it to feel inclusive for everyone.

"This place is more than the sum total of us," says Anne. "We give the staff the opportunity to create—something we didn't have when we were coming up in the business—and the customers probably have the most input." To that end, the staff bakers have created San Antonio Spurs-themed macarons for NBA playoff celebrations, and Jeremy and Anne have trained a passionate dishwasher who transformed her career and now holds a pastry position at a prominent restaurant. It's all about creating a space for everyone.

"We were of course influenced heavily by Bouchon," Jeremy says, discussing building the bakery of his dreams. "I don't know anyone who worked there that was not influenced by Thomas Keller. All three of us love French pastry, so we are also influenced by the French. And I had a vision of [our bakery as] an elementary school classroom, warm and bright."

The classroom sensibility goes beyond the bakery's design of a space. For employees, it is a classroom in which to collaborate, and for guests, a place where they can teach their taste buds about the joys of perfect pain au chocolat—its buttery layers surrounding a chocolate center—or revel in bostock, a brioche soaked in orange blossom water and frangipani topped with toasted almonds. For others, the lesson might be about canelé—from the generously enthusiastic hand of one of the owners. Sweet schooling, indeed, in San Antonio.



ORDER

ROSE WATER

A POTENT, SURPRISINGLY VERSATILE FLAVOR BLOSSOMS IN THE PASTRY KITCHEN

BY ADEENA SUSSMAN

Growing up, my familiarity with rose water was limited to my grandmother Anne's medicine cabinet, where a tiny blue bottle of the stuff shared shelf space with her Emeraude perfume. It was occasionally dabbed behind her ears or splashed into the bathwater, but never ventured anywhere near the kitchen.

My, how things have changed. These days, I've grown to love rose water for the delicately evocative floral quality it introduces to culinary pursuits—especially baking. When used properly, it works simultaneously on multiple sensory levels to introduce a surprising, perfumed freshness to cookies, cakes, and candies. Rose water-infused whipped cream, vanilla pudding, or pastry cream creates perfect accompaniments for fruit—anything that goes with berries goes great with a touch of rose. And, of course, drinks! I love it stirred into a frosty lemonade, a mug of hot tea, or an icy cocktail made with a botanical gin and a crunchy slice of cucumber.

Rose water has been working its magic for a long time. Roman texts allude to its medicinal purposes, and Cleopatra was said to be a fan of its beautifying properties. A potent elixir best used in moderation, it may be the truest fulfillment of the well-known adage: a little bit goes a long way

In Israel, where I live half the year, it shows up—and shows well —in desserts like *malabi* (thickened milk pudding topped with a sweet, rose-scented syrup), *lokma* (more commonly known as Turkish Delight), *baklava*, and other desserts In fact, you can find desserts using rose water throughout the Middle East, including Lebanon, Syria, Turkey, Jordan, and Egypt. In this region, desserts ranging from fritters to semolina cakes are often soaked in rose-scented syrups that elevate them from OK to extraordinary.

Rose water also has a following among British pastry lovers. The beloved Victoria sponge cake gets its rosy glow from a floral jam used to moisten spongy cake layers, drops might also get sprinkled into billows of whipped cream or added to the cake itself. Here in America, I've seen it in ice cream, meringues, and shortbreads, where the cookie's structure and crunch stand up to, and even complement, rose water's imperialist inclinations.

A by-product of rose oil production, rose water is usually made by steaming rose petals with water to create a distillate—essentially an essence of roses. (There are also a few alcohol based products enhanced with the oil itself.) Rose water is made all over the world, but a disproportionate number of offerings seem to come from Bulgaria—a center of rose cultivation—and the Middle East.

When using rose water, proceed with caution: Some brands are so concentrated that even one or two drops will do. A great way to test its power is to dilute ½ teaspoon into 1 cup of cold water and take a small sip. If the water is very subtly perfumed, go ahead and be a little liberal in its use. If the flavor and aroma are assertive, bordering on aggressive, be gentle with those drops. You'll be rewarded with desserts that strike the perfect balance between the exotic and the familiar.

STOCK THE SHELVES

A rose water by any other name might work just as well, but these five are our tried-and-true pantry favorites.

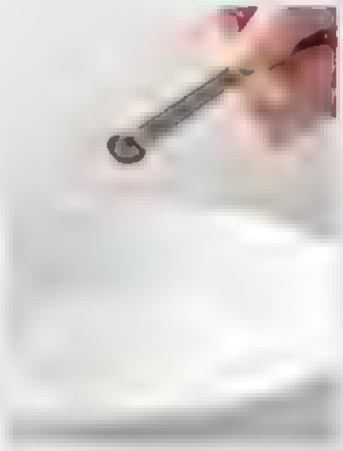
Cortas Rose Water
One of the most commonly found brands, this Lebanese import packs a rosy wallop and should be used in moderation. Add drop by drop to Middle Eastern and Mediterranean desserts like *baklava*.
olivenation.com; $3.55/10 ounces

Royal Sense Drinkable Bulgarian Rosewater
Mellow and balanced, this elixir made by mixing Bulgarian rose juice and oil with purified water, enlivens a sorbet or a *malabi* (rose-topped milk pudding). A great gateway rose water, since there's less potency per drop.
royalsenseusa.com; $28/8 ounces

Alteya Organics Organic Bulgarian Rose Water
As likely to be found in the beauty store as the grocery aisle, this food-grade potion (available in twist-top or spray bottles) has a light rosy profile that's less overpowering than many others on the market. Use it in cookies and cakes, but also in cocktails: Chill down a tumbler of gin, add a cucumber slice, and mist the glass with this delicate compound.
vitaminshoppe.com; $17.49/8.5 ounces

Heritage Store Rose Petals Rosewater
This company labels it as rose oil cut with "magnetized" water (intended to increase energy). Anoint a berry-topped tart with a quick spray.
heritagestore.com; $6.79/4 ounces

Nielsen-Massey Rose Water
This culinary extract is distilled and then has alcohol added. Packing a powerful floral punch, it's best used sparingly to spread flavor in cream fillings and ice cream bases.
surlatable.com; $10/2 ounces



BAKE WITH ROSE WATER

In this issue, don't miss:

Lemon Meringue Nests, page 73

Orange Currant Hot Cross Buns, page 83

Easter ABROAD

THIS COLLECTION OF RECIPES SPOTLIGHTS A FEW OF THE DISTINCTLY DELICIOUS OLD WORLD BREAD TRADITIONS ACROSS CHRISTENDOM, FROM ITALY, GREECE, RUSSIA, AND THE CZECH REPUBLIC

PHOTOGRAPHY BY MARCY BLACK SIMPSON / STYLING BY MARY BETH JONES
RECIPE DEVELOPMENT AND FOOD STYLING BY EMILY TURNER

GREECE: Tsoureki

Also known as *lampropsomo*—a word derived from the Greek words for "Easter" and "bread"—the *Tsoureki* is a Greek tradition rooted in the Ottoman Empire's influence over European culture. These braided works of art, often baked as an Easter gift from Greek children to their godparents, typically have eggs dyed a bright red to symbolize Christ's blood and new life. Tradition calls for the eggs to be used in an "egg-cracking" game, *tsougrisma*, in which participants tap each other's eggs until one cracks. The person with the whole, uncracked egg at the end of the game is said to have good luck for the rest of the year.

GREEK TSOUREKI

Makes 1 (17-inch) braid

Sharp, soft, and slightly sweet, our Tsoureki calls for mahleb—a spice derived from ground black cherry pits. A common ingredient in many Greek breads, mahleb's distinct flavor (think slightly bitter almond and cherry) provides a perfect flavor complement to the tender, sweet dough and soft, oven-cooked eggs braided in.

Sweet Bread Dough (recipe on page 40)
- **¼ teaspoon (1 gram) almond extract**
- **1 tablespoon (6 grams) mahleb spice**
- **3 cups (720 grams) boiling water**
- **1 (1-ounce) bottle (30 grams) liquid red food coloring**
- **1 tablespoon (15 grams) distilled white vinegar**
- **4 large eggs (224 grams), in shell**
- **1 teaspoon (5 grams) whole milk**
- **1 large egg (50 grams), lightly beaten**
- **1 teaspoon (3 grams) cumin seeds**

1. Prepare Sweet Bread Dough as directed, but in Step 2, beat in almond extract with eggs, and beat in mahleb spice with flour. Continue as directed.
2. Place a wire rack on top of a sheet tray lined with paper towels.
3. In a medium bowl, whisk together 3 cups (720 grams) boiling water and food coloring. Stir in vinegar. Gently lower 4 eggs (224 grams) in shell into water mixture until desired color is reached, about 2 minutes. Let dry completely on prepared rack, and refrigreate until ready to use.
4. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper, and spray with cooking spray.
5. Lightly punch down dough. Cover and let stand for 5 minutes. On a lightly floured surface, turn out dough. Divide dough into 3 equal pieces. Roll each piece into a rope about 20 inches long. Place strands vertically in front of you. Pinch 3 ends together at top. Braid ropes together until you've reached end of strands. Pinch ends together to seal. Transfer to prepared pan. Gently tuck dyed eggs between strands of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
6. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash, avoiding eggs. Sprinkle with cumin seeds
7. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes, loosely covering with foil after 30 minutes to prevent excess browning, if necessary.

PRO TIP
This bread is best eaten fresh, but to extend its shelf life, wrap in a breathable material, such as a cotton towel or brown paper bag, and store at room temperature for up to 2 days. After baking, leave dyed eggs out at room temperature for no longer than 2 hours before refrigerating or discarding. The same applies to our Italian *Pane di Pasqua* on page 40.

RUSSIA: *Kulich*

Rooted in a beautiful history and unmistakable flavor and texture, the *Kulich*, a so known as "*Paska*," is a Russ an c assic bread of the highest order. Customarily used to break the fast in Russ an Orthodox Easter traditions, this Easter bread has taken on a number of forms as w'de and far-ranging as the Motherland itself. The rich Slavic treat is usually decorated with the Cyrillic letters XB that translate to "Christ is R'sen."

KULICH

Makes 3

This tall, cylindrical Easter bread brims with flavors of cardamom, apricots, and the tang of sour cream, all topped with our lemon-tinged, made-from-scratch icing and garnished with multicolored sprinkles.

- 2¼ cups (540 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 2 (0.25-ounce) packages (14 grams) active dry yeast
- 2¼ cups (450 grams) granulated sugar
- 2 teaspoons (6 grams) kosher salt
- 1½ teaspoons (3 grams) ground cardamom
- 9 large egg yolks (167 grams)
- 1 large egg (50 grams)
- 1½ teaspoons (9 grams) vanilla paste
- 12½ cups (1,563 grams) all-purpose flour, divided
- 2 cups (256 grams) dried apricots, finely chopped
- 1 cup (227 grams) unsalted butter, melted
- ¼ cup (60 grams) sour cream
- Lemon Icing (recipe follows)
- Garnish: multicolored nonpareil sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer at medium speed, beat in sugar, salt, cardamom, yolks, egg and vanilla paste. With mixer on low speed, gradually add 6 cups (750 grams) flour, beating just until combined. Beat in apricots, melted butter, and sour cream. Transfer dough to a large bowl, and stir in 6 cups (750 grams) flour with a spatula or wooden spoon until combined. (Because this is such a large amount of dough, you will need to incorporate remaining flour into dough in a larger bowl.)
3. Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 8 minutes, adding remaining ½ cup (63 grams) flour as needed. (Dough will be slightly soft and sticky, but not unmanageable.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 2 hours.
5. Preheat oven to 350°F (180°C). Spray 3 (5¼-inch) panettone molds with cooking spray.
6. On a lightly floured surface, turn out dough. Divide dough into 3 equal pieces. Shape each piece into a ball by folding the corners of the dough into the center. Place dough, seam side down, in prepared molds. Cover and let stand in a warm, draft-free place (75°F/24°C) until slightly puffed, about 30 minutes (remaining rising will happen as it gradually bakes).
7. Cover with foil and bake until a wooden pick inserted in center comes out clean and an instant-read thermometer registers 190°F (88°C), 1 hour to 1 hour and 10 minutes. Let cool completely.
8. Spoon Lemon Icing over cooled kulichs. Garnish with sprinkles, if desired.

Lemon Icing

Makes 1¾ cups

- 4 cups (480 grams) confectioners' sugar
- 1 teaspoon (5 grams) fresh lemon juice, strained
- ½ cup (120 grams) whole milk

1. In a large bowl, whisk together confectioners' sugar and lemon juice. Stir in milk, 2 tablespoons (30 grams) at a time, until desired consistency is reached.

PRO TIP
Wrap in a paper bag or loosely wrap in aluminum foil at room temperature for up to 2 days. Freezing bread is the best way to keep homemade bread fresh for longer. Wrap cooled bread tightly in plastic wrap and store in the freezer for up to 2 months. The same applies for our Braided *Mazanec* on page 42.

cover recipe

ITALY: *Pane di Pasqua*

Literally translated as "Easter Bread," the *Pane di Pasqua* with its colorful eggs is Italy's signature version of the holiday staple. Sometimes designed to resemble a doll or newborn, the intricately braided loaf symbolizes the rebirth of the spring season and Christ's resurrection.

Note: *Although some prefer to cook the eggs ahead of this process, using them raw will give a more even, vibrant color and result in a perfectly cooked egg by the time the bread is finished baking.*

PANE DI PASQUA

Makes 1 (12-inch) wreath or 8 individual twists

This soft, slightly sweet bread with its iconic brightly colored eggs (we used blue) can be found well beyond the borders of Italy as a symbol of the season.

- **3 cups (720 grams) boiling water**
- **¼ teaspoon (2.5 grams) liquid royal blue food coloring**
- **1 tablespoon (15 grams) distilled white vinegar**
- **5 to 8 large eggs (280 to 448 grams), in shell**
- **Sweet Bread Dough (recipe follows)**
- **1 teaspoon (5 grams) whole milk**
- **1 large egg (50 grams), lightly beaten**
- **1½ tablespoons (13.5 grams) sesame seeds**

1. Place a wire rack on top of a sheet tray lined with paper towels.
2. In a medium bowl, whisk together 3 cups (720 grams) boiling water and food coloring. Stir in vinegar. Gently lower eggs (5 [280 grams] for wreath or 8 [448 grams] for individuals) into water mixture until desired color is reached, about 1 minute. Let dry completely on prepared rack, and refrigerate until ready to use.
3. Preheat oven to 350°F (180°C).
4. Lightly punch down Sweet Bread Dough. Cover and let stand for 5 minutes. On a lightly floured surface, turn out dough.
5. For wreath: Line a baking sheet with parchment paper, and spray with cooking spray.
6. Divide dough into 3 equal pieces. Roll each piece into a rope about 26 inches long. Place strands vertically in front of you. Pinch 3 ends together at top. Braid ropes together until you've reached end of strands. Join two ends together forming a circle, pinching ends to seal. Transfer to prepared pan. Gently tuck 5 dyed eggs between strands of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
7. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash, avoiding eggs.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, loosely covering with foil to prevent excess browning, if necessary.
9. For individuals: Line 2 baking sheets with parchment paper, and spray with cooking spray.
10. Divide dough into 8 equal pieces. Divide each piece in half. Roll each piece into a rope about 12 inches long. Place 2 strands vertically in front of you. Pinch ends together at top. Twist 2 pieces together until you've reached end of strands. Join two ends together forming a circle, pinching ends to seal. Transfer to prepared pans. Repeat with remaining dough. Place 1 dyed egg in center of each circle. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
11. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash, avoiding eggs. Sprinkle with sesame seeds.
12. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes.

SWEET BREAD DOUGH

Makes 1 (12-inch) wreath, 8 individual twists, or 1 (17-inch) braid

Raw eggs are dyed and tucked into the braids of this easily adaptable sweet bread recipe, which can be used to create many different shapes and sizes of Easter breads from around the world. We use this versatile dough for our Italian Pane di Pasqua *and Greek* Tsoureki *recipes.*

- **1½ cups (360 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2 (0.25-ounce) packages (14 grams) active dry yeast**
- **4 large eggs (200 grams), lightly beaten**
- **⅔ cup (133 grams) granulated sugar**
- **2 teaspoons (6 grams) kosher salt**
- **8¾ cups (1,094 grams) all-purpose flour, divided**
- **1 cup (227 grams) unsalted butter, softened**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer at medium speed, beat in eggs, sugar, and salt into yeast mixture until combined. With mixer on low speed, add 4 cups (500 grams) flour, beating until combined. Add butter, 1 tablespoon (14 grams) at a time, beating until combined. Transfer dough to a large bowl, and stir in 4 cups (500 grams) flour with a spatula or wooden spoon until combined. (Because this is such a large amount of dough, you will need to incorporate remaining flour into dough in a larger bowl.)
3. Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 8 minutes, adding remaining ¾ cup (94 grams) flour as needed. (Dough should not be sticky.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

CZECH REPUBLIC: *Mazanec*

This eggy yeast bread is prevalent throughout Eastern Europe and is a must-bake in the Czech home during the Easter holiday. Variations of this sweet bread appear at other holidays, such as *Vánočka* at Christmas, but with different shapes for distinct meanings. While the traditional Easter version is a boule, ours adds a new twist by braiding the scrumptious dried fruit–laden and almond-topped treat for a bountiful offering.

BRAIDED MAZANEC

Makes 2 (12-inch) breads

With amaretto-soaked golden raisins, freshly squeezed orange juice, and marzipan, the Czech Republic's Mazanec is an Easter bread all-star. Ornate in presentation and taste, your sweet bread dough will take on a whole new range of flavor and aroma worth celebrating even without a holiday.

- ½ cup (120 grams) amaretto
- ¼ cup (60 grams) water
- 2 cups (256 grams) golden raisins
- 1¼ cups (300 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 2 (0.25-ounce) packages (14 grams) active dry yeast
- ½ cup (120 grams) heavy whipping cream
- ¼ cup (60 grams) freshly squeezed orange juice, strained
- 1 cup (200 grams) granulated sugar
- 2½ teaspoons (7.5 grams) kosher salt
- 1½ teaspoons orange zest
- 3 large eggs (150 grams), divided
- 2 large egg yolks (37 grams)
- ½ teaspoon (2 grams) almond extract
- 9¾ cups (1,219 grams) all-purpose flour, divided
- 1 cup (227 grams) butter, softened
- ½ cup Marzipan (87 grams), frozen and grated (recipe follows)
- 1 teaspoon (5 grams) whole milk
- 3 tablespoons (21 grams) sliced almonds

1. In a medium saucepan, bring amaretto and ¼ cup (60 grams) water to a boil over medium-high heat. Stir in raisins; remove from heat. Cover with plastic wrap, and let stand for 30 minutes. Strain, discarding excess liquid.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Stir in cream and orange juice.
3. With mixer at medium speed, beat in sugar, salt, zest, 2 eggs (100 grams), yolks, and almond extract until combined. With mixer on low speed, gradually beat in 4½ cups (563 grams) flour. Add butter, 1 tablespoon (14 grams) at a time, beating until combined. Stir in raisins and marzipan. Transfer dough to a large bowl, and stir in 4½ cups (563 grams) flour with a spatula or wooden spoon until combined. (Because this is such a large amount of dough, you will need to incorporate remaining flour into dough in a larger bowl.)
4. Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 8 minutes, adding remaining ¾ cup (94 grams) flour as needed. (Dough should not be sticky.)
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.
6. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper, and spray with cooking spray.
7. Lightly punch down dough. Cover and let stand for 5 minutes. On a lightly floured surface, turn out dough. Divide dough in half. Divide one half of dough into 4 equal pieces. Roll each piece into a rope about 15 inches long. Place strands vertically in front of you. Pinch 4 ends together at top. Cross the fourth strand over the second strand, the first strand over the third strand, and the second strand over the third strand. Repeat pattern until you've reached end of strands; pinch ends together to seal. Repeat with remaining dough. Place braided loaves on prepared pans. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash, and sprinkle with almonds.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary.

MARZIPAN

Makes about 1 cup

- 1½ cups (216 grams) almond flour
- 1½ cups (183 grams) confectioners' sugar
- 1 egg white
- 2 teaspoons (10 grams) rosewater
- 2 teaspoons (10 grams) almond extract

1. In the work bowl of a food processor, combine almond flour and confectioners' sugar; pulse until combined. Add egg white, rosewater, and almond extract. Process until mixture holds together. If mixture is too dry, add a bit of water, 1 teaspoon at a time. Store Marzipan wrapped tightly in plastic wrap and refrigerated for up to 1 month.

Sweet as a STRAWBERRY

MOVE ASIDE, SHORTCAKE. FROM KOUIGN AMANN TO A TRIO OF TARTS, THESE REC.PES GIVE A SOPHISTICATED TWIST TO SPRING'S SHINING STAR.

PHOTOGRAPHY BY WIL.IAM DICKEY
STYL NG BY LUCY HERNDON
REC PE DEVE.OPMENT AND FOOD STY.NG BY NANCY HUGHES

Strawberry Cucumber Bread
page 49

Strawberry Ginger Kouign Amann
page 51

Natural Strawberry Cake with Browned Butter Frosting
page 52

Mascarpone Pretzel Strawberry Tart

PRO TIP
The tart crusts and pastry creams for all three of our strawberry tarts are interchangeable. Experiment to find your favorite combination.

MASCARPONE PRETZEL STRAWBERRY TART

Makes 1 (9-inch) tart

By swapping the traditional cream cheese filling with vanilla bean-scented Mascarpone Cream and replacing the congealed topping with fresh strawberries, we've given this classic pastry a modern salty-sweet makeover.

- 1⅓ cups (160 grams) crushed pretzels
- ⅓ cup (73 grams) firmly packed light brown sugar
- ½ cup (113 grams) unsalted butter, melted
- Mascarpone Cream (recipe follows)
- 4 cups (680 grams) fresh strawberries, hulled and halved

1. Preheat oven to 350°F (180°C). Spray a 9x1-inch removeable-bottom round tart pan with baking spray with flour.
2. In a medium bowl, stir together crushed pretzels, brown sugar, and melted butter. Transfer mixture to prepared pan, pressing into bottom and up sides.
3. Bake until set, 10 to 15 minutes. Let cool completely on a wire rack. Spoon Mascarpone Cream into prepared crust, and spread to edges. Top with strawberries before serving.

Mascarpone Cream

Makes about 1¼ cups

- 1 cup (240 grams) half-and-half
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 1 large egg (50 grams)
- 1 large egg yolk (18.6 grams)
- ¼ cup (55 grams) firmly packed light brown sugar
- 3 tablespoons (24 grams) cornstarch
- ¾ cup (169 grams) mascarpone cheese, room temperature

1. In a medium saucepan, bring half-and-half and vanilla bean and reserved seeds to a boil over medium heat.
2. In a medium bowl, whisk together egg, egg yolk, brown sugar, and cornstarch. Gradually add milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook over medium heat, whisking constantly, until thickened.
3. Place mascarpone in a large bowl. Strain pastry cream through a fine-mesh sieve over mascarpone, using a spoon to push cream through. Let stand for 30 seconds; stir to combine. Cover surface of cream directly with plastic wrap, and refrigerate for 1 hour.

ORANGE AND PISTACHIO STRAWBERRY TART

Makes 1 (9-inch) tart

Sweet strawberries and a hint of cardamom balance the classic bright and nutty combination of orange and pistachio in this tart.

- 1⅓ cups (167 grams) all-purpose flour
- ¾ cup (85 grams) roasted pistachios
- ½ cup (60 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt

Orange and Pistachio Strawberry Tart

Basil and Pine Nut Strawberry Tart
recipe on page 49

½ cup (113 grams) cold unsalted butter, cubed
1 large egg (50 grams)
1 teaspoon (4 grams) orange blossom water
½ teaspoon orange zest
Orange Pastry Cream (recipe follows)
4 cups (680 grams) fresh strawberries, hulled and halved

1. In the work bowl of a food processor, pulse together flour, pistachios, confectioners' sugar, and salt until pistachios are ground into a meal. Add cold butter, and pulse until pea-size crumbs remain.
2. In a small bowl, whisk together egg, orange blossom water, and zest. With processor running, add egg mixture in a slow, steady stream just until dough comes together. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.
3. Spray a 9x1-inch removeable-bottom round tart pan with baking spray with flour.
4. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Trim excess dough. Use a fork to prick bottom of tart shell. Freeze for 15 minutes.
5. Preheat oven to 350°F (180°C).
6. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights. Bake until edges are set, about 15 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack. Spoon Orange Pastry Cream into prepared crust, and spread to edges. Top with strawberries before serving.

Orange Pastry Cream

Makes about 2 cups

1½ cup (360 grams) heavy whipping cream
¾ cup (180 grams) whole milk
2 tablespoons (4 grams) orange zest
1 teaspoon (3 grams) cardamom seeds
1 large egg (50 grams)
2 large egg yolks (37 grams)
¾ cup plus 2 tablespoons (83 grams) firmly packed light brown sugar
4½ tablespoons (36 grams) cornstarch
2 tablespoons (28 grams) unsalted butter, softened

1. In a medium saucepan, bring cream, milk, zest, and cardamom seeds to a boil over medium heat. Remove from heat; cover and steep for 20 minutes. Strain cream mixture, gently pressing on solids. Return mixture to pan, and return to a boil over medium heat.
2. In a medium bowl, whisk together egg, egg yolk, brown sugar, and cornstarch. Gradually add milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook, whisking constantly, until thickened. Pour through a fine-mesh sieve into a medium bowl, discarding solids. Stir in butter until melted. Cover surface of cream directly with plastic wrap, and refrigerate for 1 hour.

BASIL AND PINE NUT STRAWBERRY TART

Makes 1 (9-inch) tart

Sometimes, unexpected combinations just work. Fresh basil, pine nuts, and black pepper give this strawberry tart a savory twist.

- 6 tablespoons (84 grams) unsalted butter, softened
- ⅓ cup (67 grams) granulated sugar
- ¾ teaspoon (3 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1 gram) ground black pepper
- 1 cup plus 2 tablespoons (141 grams) all-purpose flour
- ½ cup (57 grams) ground pine nuts
- Basil Pastry Cream (recipe follows)
- Halved fresh strawberries

1. Spray a 9x1-inch removeable-bottom round tart pan with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, vanilla, salt, and pepper at medium speed until fluffy, about 2 minutes. Add flour and pine nuts, and beat at low speed until mixture is crumbly. Transfer mixture to prepared pan, pressing into bottom and up sides. Use a fork to prick bottom of tart shell. Freeze for 15 minutes
3. Preheat oven to 350°F (180°C)
4. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights. Bake until edges are set, about 15 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack. Spoon Basil Pastry Cream into prepared crust, and spread to edges. Top with strawberries.

Basil Pastry Cream

Makes about 2 cups

- 1½ cup (360 grams) heavy whipping cream
- ¾ cup (180 grams) whole milk
- ½ cup (16 grams) chopped fresh basil
- 1 teaspoon (3 grams) fennel seeds
- 1 large egg (50 grams)
- 2 large egg yolks (37.2 grams)
- ¼ cup plus 2 tablespoons (83 grams) firmly packed light brown sugar
- 4½ tablespoons (36 grams) cornstarch
- 2 tablespoons (28 grams) unsalted butter, softened

1. In a medium saucepan, bring cream, milk, basil, and fennel seeds to a boil over medium heat. Remove from heat; cover and steep for 20 minutes. Strain cream mixture, gently pressing on solids. Return mixture to pan, and return to a boil over medium heat
2. In a medium bowl, whisk together egg, egg yolk, brown sugar, and cornstarch. Gradually add milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook, whisking constantly, until thickened. Pour mixture through a fine-mesh sieve into a medium bowl, discarding solids. Stir in butter until melted. Cover surface of cream directly with plastic wrap, and refrigerate for 1 hour.

STRAWBERRY CUCUMBER BREAD

Makes 1 (9x5-inch) loaf

Ripe strawberries and fresh cucumbers are stirred into the batter to create a bread that's light enough for a morning snack, but sweet enough to be an afternoon treat.

- ½ cup (160 grams) strawberry preserves
- 1 tablespoon (8 grams) cornstarch
- 1 tablespoon (15 grams) fresh lemon juice
- ½ cup (113 grams) clarified butter, room temperature
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 2 cups (250 grams) grated and well drained cucumber
- ½ cup (57 grams) chopped walnuts
- ½ cup (85 grams) sliced fresh strawberries, divided

1. In a small saucepan, cook strawberry preserves, cornstarch, and lemon juice over medium heat until slightly thickened, about 5 minutes. Let cool completely.
2. Preheat oven to 325°F (170°C). Spray a 9x5-inch loaf pan with baking spray with flour.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat clarified butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts
4. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to butter mixture, beating just until combined. Stir in cucumber, walnuts, and ¼ cup (42.5 grams) sliced strawberries. Spoon half of batter into prepared pan; top with strawberry preserve mixture. Add remaining batter, and top with remaining ¼ cup (42.5 grams) strawberry slices.
5. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Wrap and store at room temperature for up to 1 week.

Strawberry
Cucumber Bread

STRAWBERRY GINGER KOUIGN AMANN

Makes 12

A generous sprinkling of ginger sugar gives this impressive pastry an addictive crunch, while its crisp, airy layers come from the addition of salted (yes, salted!) butter. Though we swear by unsalted butter for baking, this recipe is our exception. Breton pâtissiers are famous for using salted varieties in their pastries, as the Brittany region of France—from which the kouign amann hails—is known for its salt flats.

2½ tablespoons (22.5 grams) active dry yeast
1⅓ cups (320 grams) warm water (100°F/38°C to 105°F/41°C)
4 cups (508 grams) bread flour
2 teaspoons (6 grams) kosher salt
1¼ cups (397 grams) salted butter, softened
Ginger Sugar (recipe follows)
Strawberry Filling (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, stir together yeast and 1⅓ cups (320 grams) warm water. Add flour and salt, and beat at low speed until moistened, about 2 minutes. Increase mixer speed to medium, and beat until a smooth, elastic dough forms, 3 to 5 minutes. Cover with plastic wrap, and let rise at room temperature for 20 minutes.
2. Between 2 sheets of plastic wrap, shape butter into a 10x8-inch rectangle. Refrigerate 5 minutes before dough has finished rising
3. On a lightly floured surface, roll dough into a 16x10-inch rectangle. Unwrap butter block, and place in center of rectangle. Fold dough edges over to enclose butter block. Roll dough into an 18x8-inch rectangle. Fold dough into thirds, like a letter, to form an 8x6-inch rectangle. Repeat this rolling and folding process once. Wrap in plastic wrap, and refrigerate for 1 hour.
4. Liberally coat a work surface with Ginger Sugar. Transfer dough to work surface, and bring to room temperature, about 10 minutes. Generously coat dough with Ginger Sugar. Roll out dough into an 18x8-inch rectangle, and fold into thirds, like a letter, to form an 8x6-inch rectangle once more. Roll dough into a 17x13-inch rectangle, continuously adding Ginger Sugar. Cut ½ inch off each side of dough. Cut dough into 4x4-inch squares.
5. Preheat oven to 375°F (190°C), and place a rimmed baking sheet in the oven to catch any butter drips. Generously butter a 12-cup muffin pan.
6. Transfer squares to prepared muffin cups. Fill each with 1 tablespoon Strawberry Filling, and fold corners in. Let rise, covered, for 20 minutes.
7. Place muffin pan on the baking sheet, and bake until golden brown, 25 to 30 minutes. Carefully remove from pan, and let cool on a wire rack for 20 minutes. If kouign ammans begin to stick to pan, return to oven for a few minutes to reheat sugar coating. Kouign amanns can be stored in an airtight container for up to 2 days at room temperature and up to 4 days in refrigerator (but the pastry will lose some crispness).

Ginger Sugar

Makes 2 cups

2 cups (400 grams) granulated sugar
2 tablespoons (12 grams) fresh ginger, peeled and grated

1. Preheat oven to 200°F (93°C). Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, pulse together sugar and ginger until well combined. Spread onto prepared pan.
3. Bake until dry, 10 to 15 minutes. Let cool completely.

Strawberry Filling

Makes about 1½ cups

- **1¼ cups (212 grams) diced fresh strawberries**
- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **1½ tablespoons (18 grams) granulated sugar**
- **1½ tablespoons (12 grams) cornstarch**
- **1½ tablespoons (31.5 grams) honey**
- **2 teaspoons (10 grams) fresh lemon juice**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**

1. In a medium bowl, combine all ingredients. Use immediately.

NATURAL STRAWBERRY CAKE WITH BROWNED BUTTER FROSTING

Makes 1 (8-inch) cake

If there were a cake that embodied springtime, the strawberry layer cake would be it: pretty (in pink) and perfect for any special occasion or just a day when you need a little something sweet. In our version, you'll find chunks of fresh strawberries nestled among fluffy cake layers slathered in a rich browned butter frosting.

- **4¼ cups (807.5 grams) sliced fresh strawberries, divided**
- **2¼ cups (450 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- **3½ tablespoons (52.5 grams) fresh lemon juice, divided**
- **¾ cup (170 grams) unsalted butter, softened**
- **6 large egg whites (180 grams)**
- **1½ teaspoons (6 grams) vanilla extract**
- **1½ cups (28 grams) freeze-dried strawberries**
- **3 cups (375 grams) all-purpose flour**
- **1 cup (100 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1½ cups (360 grams) whole milk, room temperature**
- **Browned Butter Frosting (recipe follows)**

1. In a medium saucepan, cook 2¼ cups (382.5 grams) sliced strawberries, 3 tablespoons (36 grams) sugar, and 3 tablespoons (45 grams) lemon juice over medium heat until slightly thickened, 5 to 7 minutes. Remove from heat, and let cool completely.
2. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and remaining 2¼ cups (450 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg whites, one at a time, beating well after each addition. Beat in vanilla.
4. In the work bowl of a food processor, pulse freeze-dried strawberries until powdered, 5 to 6 times.
5. In a medium bowl, whisk together flours, baking powder, salt, and strawberry powder. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
6. In a small bowl, toss together 1½ cups (255 grams) sliced strawberries and remaining ½ tablespoon (7.5 grams) lemon juice. Stir sliced strawberries and cooled strawberry mixture into batter. Pour batter into prepared pans, smoothing tops if necessary.
7. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Browned Butter Frosting on 2 cake layers, and top each with ½ cup (85 grams) sliced strawberries. Stack layers, and spread frosting on top and sides of cake.

Browned Butter Frosting

Makes 5 cups

- **2 cups (454 grams) unsalted butter**
- **5 cups (600 grams) confectioners' sugar**
- **¼ cup (60 grams) whole milk, room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**

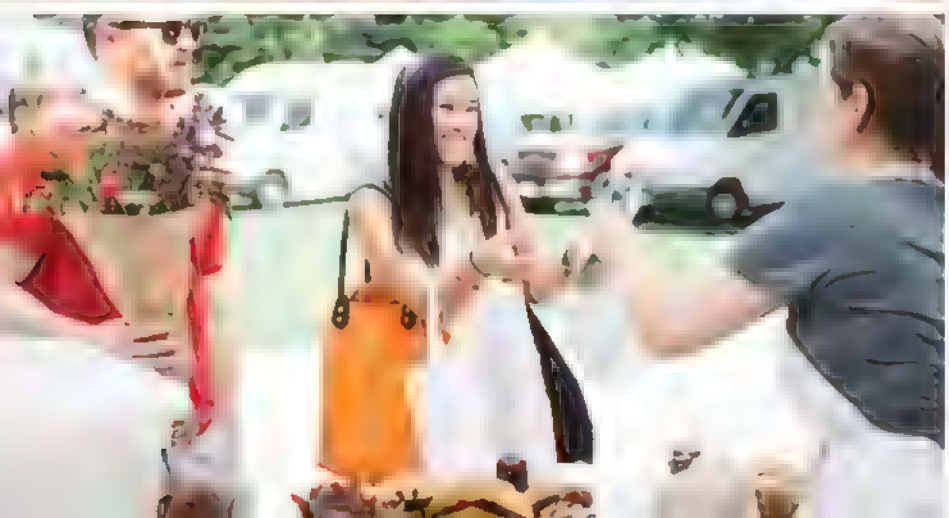
1. In a medium saucepan, cook butter over medium heat until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool completely.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter at medium-high speed until fluffy, about 2 minutes. Gradually add confectioners' sugar, milk, vanilla, and salt; beat until well combined, about 2 minutes more. Store frosting in airtight container, and refrigerate for up to 1 week.

PRO TIP
Add lemon or other citrus juice to strawberries to help maintain their bright color during baking. You can also try this tip on our Strawberry Cucumber Bread.

MARKET MADE

FARMERS' MARKETS OFTEN PROVE PERFECT PLACES FOR BAKERS TO RISE

BY JENNIFER S. KORNEGAY



Ron Graff

LOAF

Durham, North Carolina

GOT HIS START: Durham Farmers' Market

Ron Graff understands the science behind baking as well as anyone—maybe even better. Before opening Loaf, he worked as a neurobiologist and baked bread at home mainly as a break from his job. Then he spent a few days at an artisan bread bakers' festival and wondered if others might be as interested in his bread as he was. He applied and was accepted at the Durham Farmers' Market where he sold 144 loaves in an hour on his first Saturday in 2008. For three years, he spent weekdays conducting experiments and writing grants, and spent Friday nights and the wee hours of Saturday mornings baking bread for his wife, Jaimie, to set up, still warm, at the outdoor market. (She was Loaf's smiling face at the market as opposed to Ron's bleary-eyed one.) Demand increased, and while having his own store was never the plan, his baking soon expanded beyond the boundaries of a "hobby." He finally traded his lab coat for an apron full time, opening Loaf in downtown Durham in 2011. He believes Loaf wouldn't have been possible without the market, and it's one reason he's still there. Another reason is catching up with the many friends he's made there through the years. Ron's diverse selection of breads includes everything from dark, hearty buckwheat bursting at its seams to fluffy yet dense challah, and sweet-tart, fruit-filled stollen—all joined by pastries and cookies. But bread is still Loaf's stock-in-trade, and baking's familiar rhythm continues to give Ron the reprieve that first attracted him. "On a hectic day, you put some dough on the bench, and you know what has to be done," he says. "You just start working it, and it pulls your focus off trivial things."

KNOWN FOR: The Market Loaf, a 2.5-pound, darkly crusted, open-crumb bread made with flour grown and freshly ground in North Carolina.

facebook.com/LoafDurham or 919.797.1254

Jennifer Smurr

BORN & BREAD BAKEHOUSE

Lakeland, Florida

GOT HER START. Lakeland Downtown Farmers Curb Market

A bite of "life-changing" sourdough while on her honeymoon in Paris was moving enough to put Florida native Jennifer Smurr on a new path. Its slight tang and a tender interior under a crackly crust revealed an artistry and creative effort that inspired her to bake. "It was really a rebirth," she says. "I'd been modeling, but also trying to find what I was really meant to do, and that bread motivated me to make something for others." Within days of being back home in Lakeland, she left modeling behind and moved to Miami for a three-month baking apprenticeship. The early mornings and long days didn't weaken the pull first felt in France where she savored the taste of that transformative bread She went back to Lakeland, found a commissary kitchen to bake in, and started hauling baskets of bread (and later pastries) to the Lakeland Downtown Farmers Curb Market in March 2015. There, between vegetable stands and jars of jams and pickles, her treats and welcoming nature quickly gained a group of Saturday morning regulars who swapped stories, advice, and encouragement with Jennifer. These loyal customers still feel like family. With their support, she opened her stand-alone bakery before the year was out. Although she is busy with the hungry crowds lining up 100 deep for her breads, Danish, flavored croissants, and all kinds of cruffins, she keeps her spot at the market. "Being there after a long week reinvigorates me," she says. "The community and collaboration are energizing."

KNOWN FOR: Cruffins, croissant-muffin hybrids that are often filled with flavored pastry cream, custards, or fruit

bornandbreadbakehouse.com

Lucy Montgomery & Chris Simmons

BAKERS & CO.

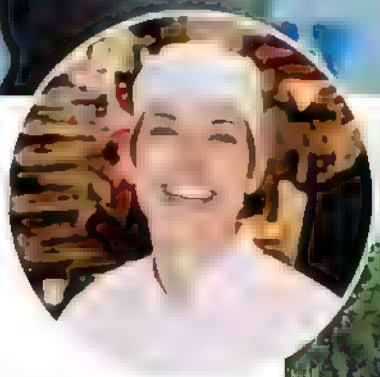
Annapolis, Maryland

GOT THEIR START: Anne Arundel County Farmers' Market

Lucy Montgomery respects baking's basic rules. But she also appreciates the art and alchemy of it and likes to play in the kitchen, fooling around with flavors and textures to find just the right mix. "Baking is science, but it's pretty magical, too," she says. Distributing breads, cookies, croissants, and more with a side of her effervescent personality is as fulfilling for her as it is for those on the receiving end. "I get to share the magic, which I love, because I'm pretty social," she says. Lucy and husband/business partner (and fellow baker) Chris Simmons cherish sharing at the Anne Arundel County Farmers' Market, where Bakers & Co. debuted in 2008—and where they still have a stand. Spots at this popular market are highly sought after, and at the time, there was a waiting list. Somehow (Lucy still isn't sure how it happened), they lucked out and scored a place. Every weekend, they soaked up feedback while relishing the immediate satisfaction of watching folks enjoy their wares right there. The couple kept their day jobs (Lucy as a legal secretary; Chris as manager of a tobacco shop), but customers hounded them about opening their own space. By 2012, they felt enough people were hooked on their goods to justify a storefront. They were right. When Bakers & Co. opened in December of that year, many of their market regulars were the first ones through the doors.

KNOWN FOR: The Market Bun, a cinnamon and orange zest pastry, rolled like a cinnamon bun, but flaky like a croissant.

bakersandco.com



Paula Haney

HOOSIER MAMA PIE COMPANY

Chicago & Evanston, Illinois

GOT HER START: The Green City Market

While growing up in Indiana, Paula Haney found gratification in baking early by making pie (usually apple) as an expression of affection for her dad. In college, a job baking pastries for a coffee house was as much for fun as income. After graduating, she wasn't interested in using her journalism degree, but didn't know what to do instead. Her husband's advice: Do what you love. That sparked the idea to turn her pie-making pastime into a career. The couple moved to Chicago, and Paula quickly moved up the baking ranks in kitchens across the city, culminating in a position as pastry chef under Chef Grant Achatz (then at Trio), renowned for his continual creativity. It was thrilling, but equally exhausting. On her days off, Paula found the comfort she craved in pie. "It's not trendy or complicated like the things I was making at work. I realized I just wanted to make pie," she says. So, she left the restaurant, keeping in mind her goal of opening a shop. Because of the sizable investment required for a shop, she started slowly with a stand at Chicago's highly curated Green City Market, where only local and certified sustainable products are allowed, and where she sold her first pie in 2005. The market let her earn a following, but access to local produce also helped shape her baking philosophy that's focused on seasonal ingredients. Paula still sources ruby-stalked rhubarb for her pies from a farmer she met there. In 2008, her sweet and savory pies (as well as muffins, scones, and cookies) got their own home when she opened Hoosier Mama Pie Company. Today, she's turning out hundreds of pies each week, and she's still at the market each summer.

KNOWN FOR: Hoosier Sugar Cream Pie, a simple vanilla custard pie that's the state pie of Indiana.

hoosiermamapie.com

NEW WAYS *with* Coconut

WE'RE TH NKING OJTSIDE THE COCONUT CREAM P.E THIS SPRING. WE TJRNED TO FOOD WRITER AND COOKBOOK AJTHOR BEN M MS TO DE_VER THE GOODS ON BAKING WITH COCONUT, FROM CHUTNEY-LADEN POPOVERS TO SCONES AND STRUDEL.

PHOTOGRAPHY AND STYL NG BY MASON + DIXON / REC PE DEVE_OPMENT AND FOOD STYLING BY BEN MIMS

Coconut Popovers with Mango Chutney
page 64

Coconut and Earl Grey Scones
page 67

Coconut Buns

COCONUT BUNS

Makes 12

Forget cinnamon, these buns are the best breakfast treat around. Enriched with coconut milk and oil in the dough and filled with a sweetened, toasted coconut butter, this recipe is for the serious coconut lover. Make the dough and assemble buns the night before you plan to bake them for breakfast—their flavor deepens with a long, slow rise in the refrigerator. But if you don't have the spare hours to wait, you can let them rise at room temperature for an hour and a half

- **1¼ cups (300 grams) warm unsweetened canned coconut milk (120°F/48°C to 130°F/54°C)**
- **⅓ cup (67 grams) granulated sugar**
- **2 tablespoons (28 grams) unrefined coconut oil, melted**
- **1 teaspoon (3 grams) kosher salt**
- **1 large egg (50 grams), lightly beaten**
- **4 cups (500 grams) all-purpose flour**
- **1 (0.25-ounce) package (7 grams) instant yeast**
- **¼ cup (25 grams) unsweetened coconut flakes**

Coconut Filling (recipe follows)
Coconut Icing (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine warm coconut milk, sugar, melted coconut oil, salt, and egg. Add flour and yeast, and beat at low speed until a dough forms. Increase mixer speed to medium, and knead until smooth, about 8 minutes. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
2. Preheat oven to 350°F (180°C). Spread coconut flakes on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer coconut to a bowl, and let cool completely. Lightly grease a 13x9-inch baking pan with butter.
3. Transfer dough to a lightly floured surface. Roll into an 18x12-inch rectangle. Spread Coconut Filling over dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll dough into a tight log. Trim ends, and cut into 12 rounds. Transfer rounds, cut side up, to prepared pan, and cover with plastic wrap. Refrigerate for at least 8 hours or overnight (or let rolls rise at room temperature for 1½ hours)
4. Preheat oven to 375°F (190°C).
5. Uncover rolls, and bake until puffed and golden brown throughout, about 35 minutes. Let cool for 10 minutes. Drizzle with Coconut Icing while still warm, and sprinkle with toasted coconut flakes before serving.

Coconut Filling

Makes 4 cups

- **1 cup (84 grams) finely shredded dried (desiccated) coconut**
- **1 cup (227 grams) unsalted butter, softened**
- **½ cup (110 grams) firmly packed light brown sugar**
- **3 cups (360 grams) confectioners' sugar, sifted**
- **1 teaspoon (4 grams) coconut extract**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**

1. Preheat oven to 350°F (180°C). Spread coconut on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer to a bowl, and let cool completely.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until smooth, about 2 minutes. Add confectioners' sugar, extracts, and salt; beat until smooth. Reserve ½ cup filling for Coconut Icing. Stir toasted coconut into remaining filling. Cover with plastic wrap until ready to use.

Coconut Icing

Makes ½ cup

- **½ cup Coconut Filling (recipe precedes)**
- **2 tablespoons (30 grams) unsweetened canned coconut milk**

1. In a small bowl, stir together Coconut Filling and coconut milk. Cover with plastic wrap until ready to use.

COCONUT POPOVERS WITH MANGO CHUTNEY

Makes 6

The coconut in these popovers lends a sweetness that pairs well with curries and other spicy dishes. Use the mango chutney as a spread on sandwiches with thick slices of Cheddar cheese, or mix it into mayonnaise as a dip for chicken fingers or a spread for deli sandwiches

- **1¼ cups (300 grams) coconut water (fresh or bottled)**
- **1 tablespoon (14 grams) unrefined coconut oil, melted**
- **1 teaspoon (4 grams) coconut extract**
- **3 large eggs (150 grams)**
- **1 cup (125 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **2 tablespoons (28 grams) vegetable oil**

Mango Chutney (recipe follows)

1. In a medium bowl, whisk together coconut water, melted coconut oil, coconut extract, and eggs until smooth. Add flour and salt; whisk until just combined (there will be some lumps). Cover with plastic wrap, and let stand at room temperature for at least 2 hours.
2. Preheat oven to 400°F (200°C). Pour 1 teaspoon (5 grams) vegetable oil into each cup of a 6-cup nonstick popover pan. Place popover pan on a rimmed baking sheet (to catch oil drips), and preheat in oven for 15 minutes. Remove pan from oven, and quickly pour batter into prepared cups, filling each about two-thirds full.
3. Bake until risen and golden brown, 30 to 35 minutes. Using a fork, poke holes in tops of popovers to release steam. Unmold popovers, and serve hot with Mango Chutney.

Mango Chutney

Makes about 3 cups

- **1 pound (455 grams) ripe mango flesh, finely chopped**
- **½ cup (75 grams) coconut sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **½ cup (64 grams) raisins**
- **½ cup (120 grams) apple cider vinegar**
- **¼ cup (12.5 grams) finely shredded dried (desiccated) coconut**
- **¼ cup (25 grams) minced peeled ginger**
- **1½ tablespoons (22.5 grams) fresh lime juice**
- **½ teaspoon (1 gram) chili powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon ground black pepper**
- **1 clove garlic (5 grams), minced**
- **1 small red onion (30 grams), finely chopped**

1. In medium saucepan, bring all ingredients to a boil over medium-high heat. Reduce heat to medium-low, and cook, stirring occasionally, until reduced and thickened to a relish, 45 minutes to 1 hour. Remove from heat. Transfer chutney to glass jars, and seal while hot, or store in an airtight container in refrigerator for up to 2 weeks.

page 67

Chocolate-Coconut Tart with Almonds
page 67

CHOCOLATE-COCONUT TART WITH ALMONDS

Makes 1 (9-inch) tart

Like a grown-up version of the popular Almond Joy candy bar, this tart balances almonds and sweet chocolate with plenty of salt and toasted coconut. The tart crust needs to be dark brown to ensure that it is cooked through properly and is crunchy. For a chewier, more macaroon-like texture, simply cook the crust 5 minutes less.

- **2 tablespoons (28 grams) unrefined coconut oil, melted, plus more for greasing pan**
- **2¼ cups (189 grams) finely shredded dried (desiccated) coconut**
- **⅓ cup (67 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 large egg white, lightly beaten (30 grams)**
- **1¼ cups (141 grams) roasted salted almonds, halved or roughly chopped**
- **Chocolate Ganache (recipe follows)**
- **½ cup (17 grams) sweetened and toasted coconut "chips," such as Dang or Bare brands**

1. Preheat oven to 350°F (180°C). Grease a 9x1-inch removable-bottom round tart pan with coconut oil.
2. In a medium bowl, combine coconut, sugar, 2 tablespoons (28 grams) melted coconut oil, salt, and egg white; mix with your hands until a moldable dough forms. Press dough into bottom and up sides of prepared pan. Place tart pan on a rimmed baking sheet to catch any drips.
3. Bake until deep golden brown and set, 23 to 25 minutes (crust should be fully brown with no white spots visible). Let cool completely on a wire rack.
4. Spread almonds over bottom of cooled crust in a single layer. Spread Chocolate Ganache over almonds, and smooth top. Drop pan from a height of 5 inches a few times to settle Chocolate Ganache around almonds. Sprinkle with coconut chips. Refrigerate until Chocolate Ganache is set and firm, at least 6 hours. Cut into wedges to serve.

Chocolate Ganache

Makes about 2 cups

- **1 pound (455 grams) German or semisweet chocolate**
- **1 cup (240 grams) heavy whipping cream**

1. Place chocolate in a medium bowl, and set aside.
2. In a small saucepan, bring cream to a simmer over medium-low heat; pour over chocolate. Let stand for 2 minutes. Whisk mixture, starting from the center and working outward, until smooth.

COCONUT AND EARL GREY SCONES

Makes 8

Floral notes of orange and bitter black tea pair well with the rich aroma of coconut in these scones with the tea blended right inside. Even though pieces of coconut, its milk, and oil are used here, the subtle flavor of coconut needs the boost of extract for its full flavor to come through. The coconut sugar sprinkled on top is too savory to use as the sweetener in the scones, but it offers the perfect amount of crunch and toasted coconut aroma when sprinkled on top. If you can't find coconut sugar, you can use granulated or light brown sugar instead

- **2 cups (480 grams) unsweetened canned coconut milk**
- **2 tablespoons (12 grams) finely ground Earl Grey tea**
- **1 teaspoon (4 grams) coconut extract**
- **1 cup (50 grams) unsweetened flaked coconut**
- **5 cups (625 grams) all-purpose flour**
- **⅓ cup (100 grams) granulated sugar**
- **1 tablespoon plus 2 teaspoons (25 grams) baking powder**
- **2½ teaspoons (7.5 grams) kosher salt**
- **⅓ cup (75 grams) unrefined coconut oil, frozen**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **Heavy whipping cream, for brushing**
- **Garnish: coconut sugar**

1. In a small saucepan, bring coconut milk and tea to a boil over medium-high heat. Remove from heat, and stir in coconut extract. Let cool completely. Refrigerate tea-infused milk until chilled; strain, discarding solids
2. Preheat oven to 350°F (180°C). Spread coconut flakes on a baking sheet, and bake until lightly golden brown, about 8 minutes. Transfer coconut to a bowl, and let cool completely.
3. In a medium bowl, whisk together flour, granulated sugar, baking powder, and salt. Finely grate frozen coconut oil with a serrated knife into ¼-inch pieces; add to dry ingredients along with butter, and rub into dry ingredients quickly with your fingers until butter looks like pea-size crumbles. Stir in toasted coconut; add chilled tea milk, and stir with a fork until a dough forms. Transfer dough to a lightly floured surface, and pat into a 9-inch circle, about 1 inch thick. Cut into 8 wedges, and transfer to a parchment paper-lined baking sheet. Freeze for at least 1 hour or up to 1 week.
4. Preheat oven to 350°F (180°C).
5. Brush tops of frozen scones with cream, and sprinkle each with a hefty pinch of coconut sugar, if desired
6. Bake until risen and deep golden brown, 25 to 35 minutes.

BANANA-COCONUT STRUDEL

Makes 10 to 12 servings

Strudel, an eastern European pastry, is typically filled with spiced apples, poppy seeds, or walnuts—flavors endemic to the region. For this strudel,

coconut stands in for the nuttiness of seeds and nuts, and is balanced by caramelized bananas and dates for a very untraditional strudel. The strudel dough recipe comes from my mentor, Nick Malgieri, a baking instructor and cookbook author with years of strudel-making experience. His dough is unparalleled in how easy it is to use and manipulate to create a shatteringly crisp shell for the sweet, tropical filling

3½ cups (423 grams) bread flour
¼ teaspoon (3 grams) fine-grained salt
6 tablespoons (84 grams) unrefined coconut oil, melted and divided
2 large eggs (100 grams)
⅔ cup (56 grams) finely shredded dried (desiccated) coconut
Vegetable oil, for greasing
Banana-Coconut Filling (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour and salt. In a 2-cup liquid measuring cup, whisk together 2 tablespoons (28 grams) melted coconut oil and eggs. Add enough lukewarm water to make 1⅛ cups (320 grams) liquid. Stir coconut oil mixture into flour mixture with a rubber spatula, making sure no flour remains on sides of bowl or spatula.
2. Beat dough at medium-low speed until it begins to hold together, about 5 minutes. Increase mixer speed to medium, and beat until dough is smooth and elastic, about 5 minutes more. Scrape dough onto a sheet of plastic wrap, and wrap together. Refrigerate for at least 1 hour or overnight.
3. Preheat oven to 350°F (180°C). Spread coconut on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer to a bowl, and let cool completely. Increase oven temperature to 400°F (200°C). Line a baking sheet with parchment paper.
4. Lay a large, clean cloth or sheet (at least 3 feet long and wide) on a work surface, and sprinkle with flour. Remove strudel dough from refrigerator, unwrap, and set it in center of cloth. Using the palms of your hands, flatten dough. Dust dough lightly with flour, and roll it in all directions, as well as rolling over the edges, to make it as thin as possible. Lightly brush entire surface with vegetable oil.
5. Slide both hands, with slightly curved palms facing down, under dough toward the center. Holding this position, lift dough off the cloth with your knuckles, and begin stretching from the center out to the edges until it is too large to stretch easily with your hands. Carefully set dough back on the cloth, spreading it to smooth out any wrinkles or folds. Starting in the center again, continue to stretch out dough in all directions, maintaining a rectangular shape, until dough is almost translucent everywhere except the edges, which should be thicker. (If dough tears while stretching, you will be able to patch any holes with some of the excess stretched dough.) Once dough is stretched as much as you can, let dry for 10 minutes.
6. Using a pizza wheel or kitchen scissors, trim all thick edges until dough is about a 36x28-inch rectangle. With 28-inch side facing you, scatter ⅓ cup (28 grams) toasted coconut on a 12x4-inch section of dough centered about 3 inches in from the 28-inch side, so the 12-inch side of the coconut is parallel to the 28-inch side of the dough. Mound cooled Banana-Coconut Filling over coconut, and sprinkle with remaining ⅓ cup (28 grams) toasted coconut. Drizzle 3 tablespoons (42 grams) melted coconut oil all over unfilled portions of dough.
7. Roll strudel by folding 3 inches of dough from the 28-inch side of dough over the filling, then fold the unfilled dough in from each side. Lift the cloth, and roll the strudel, stopping to fold the edges inward as you roll, until it is resting seam side down. Transfer rolled strudel to prepared pan. Brush top of strudel with remaining 1 tablespoon (14 grams) melted coconut oil. Using scissors or a serrated knife, cut 4 vent holes in top of strudel.
8. Bake, rotating pan halfway through, until golden brown and crisp, 35 to 40 minutes. Transfer pan to a wire rack, and let cool for at least 30 minutes. Cut into 1-inch-thick slices, and serve warm or at room temperature.

Banana-Coconut Filling

Makes about 2½ cups

1 cup (84 grams) finely shredded dried (desiccated) coconut
6 ripe bananas (744 grams), divided
½ cup (110 grams) firmly packed light brown sugar
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon ground cinnamon
½ cup (64 grams) finely chopped pitted dates

1. Preheat oven to 350°F (180°C). Spread coconut on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer to a bowl, and let cool.
2. In a medium saucepan, combine 3 bananas (372 grams), brown sugar, salt, and cinnamon, and mash until almost smooth. Bring to a boil over medium-high heat, stirring occasionally. Cook, stirring constantly, until caramelized and thickened, 5 to 6 minutes. (Bubbles should become larger and less frequent.) Pour filling into a bowl. Stir in toasted coconut and dates, and let cool to room temperature.
3. Cut remaining 3 bananas (372 grams) into irregular 1-inch chunks, and stir into caramelized banana and coconut mixture

meringue MOTIFS

THE ICONIC CONFECTION WITH THE DELICATE CRUNCH, MERINGUE IS MUCH MORE THAN A DECORATIVE SWEET. WITH AN ARRAY OF FLAVORS—INCLUDING OUR TAKES ON THE CLASSIC PAVLOVA, LEMON MERINGUE, AND YES, EVEN ICE CREAM—THESE RECIPES PROVE THAT MERINGUE CAN ELEVATE JUST ABOUT ANY DESSERT TO THE DIVINE. IF YOU LIKE IT, THEN YOU SHOULD PUT MERINGUE IN IT.

PHOTOGRAPHY BY STEPHANIE STEELE / STYLING BY LUCY FINNEY / RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER

Lemon Meringue Nests
page 73

Layered Meringue Terrine

LAYERED MERINGUE TERRINE

Makes 6 to 8 servings

You read that right. This recipe calls for a perfect dessert union of meringue and ice cream. Infused with Irish cream, chocolatey fudge, and—oh yes—meringue cookies, it won't take long for this chilled decadence to vanish from your freezer.

White Chocolate Cream (recipe follows)
Coffee Cream (recipe follows)
Coffee Chocolate Fudge (recipe follows)

1. Prepare White Chocolate Cream, Coffee Cream, and Coffee Chocolate Fudge.
2. Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.
3. Spread a ½-inch layer of White Chocolate Cream in bottom of prepared pan; spread a ½-inch layer of Coffee Cream on top. Swirl 3 to 4 tablespoons Coffee Chocolate Fudge into coffee layer. Repeat layers once
4. Cover top with plastic wrap, pressing to touch surface. Wrap entire pan in plastic wrap. Freeze until solid, about 8 hours or overnight.
5. Remove plastic wrap. Using excess parchment as handles, lift terrine out of pan onto a cutting board. Cut frozen terrine into slices to serve. Leftover terrine can be stored in loaf pan wrapped tightly in plastic wrap, and frozen for up to 1 month.

White Chocolate Cream

Makes 3 cups

- **1½ cups (360 grams) heavy whipping cream**
- **¼ cup (85 grams) finely chopped white chocolate, melted**
- **1 tablespoon (15 grams) white chocolate liqueur***
- **3 cups crumbled Meringue Cookies (recipe follows)**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream until thick and soft, but not to soft peaks. (If you go too far, simply add a little more cream.) Fold in melted chocolate and white chocolate liqueur. Fold in crumbled Meringue Cookies. Refrigerate until ready to assemble terrine.

**We used Godiva White Chocolate Liqueur.*

Coffee Cream

Makes 3 cups

- **1½ cups (360 grams) heavy whipping cream**
- **1 tablespoon (6 grams) instant espresso powder**
- **1 teaspoon (5 grams) Irish cream***
- **3 cups crumbled Meringue Cookies (recipe follows)**
- **2 tablespoons Coffee Chocolate Fudge (recipe follows)**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream until thick and soft, but not to soft peaks. Fold in espresso powder and coffee liqueur. Fold in crumbled Meringue Cookies and Coffee Chocolate Fudge. Refrigerate until ready to assemble terrine

**We used Baileys Original Irish Cream*

MERINGUE COOKIES

Makes 6 to 7 dozen

- **4 large egg whites (120 grams), room temperature**
- **¼ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon cream of tartar**
- **¾ cup (150 grams) granulated sugar**

1. Preheat oven to 200°F (93°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla, and cream of tartar at medium speed until foamy. Increase mixer speed to high, and beat in sugar, 1 tablespoon (12 grams) at a time, until stiff glossy peaks form, 5 to 7 minutes. Spoon meringue into a piping bag fitted with a star or shell tip. Pipe meringue into small 1-inch cookies on prepared pans
3. Bake until set and dry, about 2 hours. Turn oven off, and let meringues stand in oven with door closed for 1 hour. Cookies can be made up to 2 days ahead and stored in an airtight container in a dry, dark place.

Coffee Chocolate Fudge

Makes ¾ cup

- **½ cup (120 grams) heavy whipping cream**
- **½ cup (85 grams) finely chopped 70% cacao bittersweet chocolate**
- **1½ tablespoons (22.5 grams) Irish cream***

1. In a microwave-safe bowl, heat cream on high for 1 minute. Add chocolate, and let stand for 1 minute; stir to combine. Add coffee liqueur, and stir to combine. Fudge can be stored in an airtight container in refrigerator for up to 2 weeks; bring to room temperature before using

**We used Baileys Original Irish Cream.*

LEMON MERINGUE NESTS

Makes 12 to 14

There's no reinventing the lemon meringue pie, so why not reimagine it—as a meringue nest? Taking flavor cues from its classic inspiration, this recipe puts delicate, crunchy meringue in the spotlight with a sweet-tart lemon curd centerpiece.

- **4 large egg whites (120 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon cream of tartar**
- **¾ cup (150 grams) granulated sugar**
- **Lemon Curd (recipe follows)**

1. Preheat oven to 200°F (93°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla, and cream of tartar at medium speed until foamy. Increase mixer speed to high, and beat in sugar, 1 tablespoon (12 grams) at a time, until stiff glossy peaks form, 5 to 7 minutes.
3. Spoon half of meringue into a piping bag fitted with an Open Star Tip #32 by Wilton. Pipe meringue into 3-inch-round nests on prepared pans by making a flat bottom spiral, followed by 2 stacked rings on the outer edge. Pipe remaining meringue into kisses on prepared pans
4. Bake until set and dry, about 2 hours. Turn oven off, and let meringues stand in oven with door closed for 1 hour.
5. Spoon Lemon Curd into center of each meringue nest, spreading to edges.
Top with meringue kisses. Serve immediately.

Lemon Curd

Makes about 2 cups

- **3 large eggs (150 grams), lightly beaten**
- **1 cup (200 grams) granulated sugar**
- **⅓ cup (80 grams) fresh lemon juice, strained**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **½ tablespoon (1 gram) lemon zest**
- **⅛ teaspoon rose water**

1. In a medium saucepan, whisk eggs until combined and a lemon-yellow color. Add sugar and lemon juice, stirring to combine. Cook over low heat, stirring constantly, until mixture thickens, 5 to 10 minutes. Remove from heat, and immediately pour through a fine-mesh sieve into a heatproof bowl, discarding solids. Add cold butter, zest, and rose water, stirring until combined. Refrigerate for at least 2 hours before using. Lemon Curd can be stored in an airtight container in refrigerator for up to 2 weeks.

CLASSIC PAVLOVA WITH HONEY ZABAGLIONE AND FRESH BERRIES

Makes about 10 servings

Combining the smooth taste of honey and white wine, this classic confection's coup de grâce is the crisp sweetness of its meringue and tart touch of fresh berries

- **4 large egg whites (120 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon cream of tartar**
- **¾ cup (150 grams) granulated sugar**
- **Honey Zabaglione (recipe follows)**
- **Garnish: assorted fresh seasonal berries, confectioners' sugar**

1. Preheat oven to 200°F (93°C). Line a baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla, and cream of tartar at medium speed until foamy. Increase mixer speed to high, and beat in sugar, 1 tablespoon (12 grams) at a time, until stiff glossy peaks form, 5 to 7 minutes.
3. Spoon meringue onto prepared pan. Using a spoon, loosely shape meringue into a 10-inch round, about 3 inches thick.
4. Bake until set and dry, about 2 hours. Turn oven off, and let meringue stand in oven with door closed for 1 hour.
5. Spread Honey Zabaglione in center of meringue. Top with fresh berries and confectioners' sugar, if desired, and serve immediately.

Honey Zabaglione

Makes about 2½ cups

- **6 large egg yolks (112 grams)**
- **½ cup (120 grams) dry white wine, such as Sauvignon Blanc**
- **¼ cup (50 grams) granulated sugar**
- **2 tablespoons (42 grams) honey**

1. In a medium bowl, whisk together egg yolks, wine, sugar, and honey until sugar is dissolved, about 1 minute. Set bowl over a saucepan of barely simmering water, and cook, whisking constantly, until mixture is frothy. Continue whisking, and cook until thickened, creamy, and glossy, 10 to 15 minutes. Remove from heat, and whisk for 30 seconds. Cover and refrigerate until completely cool, about 30 minutes.

Classic Pavlova with Honey Zabaglione
and Fresh Berries

the essential...

HOT CROSS BUNS

THOUGH MOST COMMONLY SERVED DURING THE LENTEN SEASON, PARTICULARLY ON GOOD FRIDAY, THIS SWEET YEAST ROLL WITH ITS SIGNATURE CROSS TOPPING IS PERFECT ALL YEAR LONG. HERE'S OUR STEP-BY-STEP GUIDE TO MASTERING THIS BELOVED FRUIT-STUDDED, SPICED BREAD.

PHOTOGRAPHY BY STEPHANIE STEELE AND JIM BATHIE
STYLING BY LUCY HERNDON / RECIPE DEVELOPMENT AND FOOD STYLING BY EMILY TURNER

Celebrating the fertility and renewal of spring with spiced breads dates to pagan traditions of early antiquity. The pagan Saxons had spiced sweet buns to celebrate the goddess of light, Eostre (whose name gave us the word "Easter"), and in ancient Greece, bakers celebrated the coming of spring with small cakes or breads. Perhaps none are more recognized or celebrated than the hot cross bun, a spiced sweet bun with a symbolic cross-shaped topping that was originally created by scoring the bread and is now achieved primarily by piping a flour-water paste across the top. The bun (with the cross) that we know and love first gained popularity as a Good Friday treat during the House of Tudor in England some 500 years ago. Because the spices used to make them were a rare and luxurious commodity, production was limited by Elizabeth I, who issued a decree to ban bakers from making the treats except for Good Friday, Christmas, and interestingly, funerals. That decree became difficult to enforce, and by the early 17th century, the buns became popular year-round. They are now most popular during Lent and still on Good Friday. The hot cross bun made its early media debut in the pages of the 16th- and 17th-century satirical series known as *Poor Robin's Almanack*, where we first saw the well-known line: "One-a-penny, two-a-penny, hot cross buns." But whether or not the bun holds religious meaning for you—or you just know a bakery masterpiece when you see one—this spring is the perfect time to try your hand at this culinary icon.

ONE-A-PENNY: MASTER THE DOUGH

It all starts with the basics. And this distinctively fragrant dough, the heart and soul of the Hot Cross Bun, is both easy to master and incredibly versatile. There's no special occasion or holiday needed to whip up a batch, whether you're going full-cross or not

HOT CROSS BUNS DOUGH

Makes 12 buns, 12 jumbo individua s, 2 (9¼x5¼-inch) loaves, or 1 (15-inch) round

Cinnamon, nutmeg, and allspice are the ingredient all-stars of this rich, yeast dough Soft but not sticky, sweet but not too much, this dough's best friends are flour and time.

- **1¼ cups (300 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2 (0.25-ounce) packages (14 grams) active dry yeast**
- **½ cup (100 grams) granulated sugar, divided**
- **5⅔ cups (709 grams) all-purpose flour, divided**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **¼ teaspoon ground nutmeg**
- **¼ teaspoon ground allspice**
- **⅓ cup (76 grams) unsalted butter, melted**
- **2 large eggs (100 grams)**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, yeast, and ¼ cup (50 grams) sugar. Let stand until mixture is foamy, about 10 minutes.
2. In a large bowl, whisk together 5⅓ cups (667 grams) flour, remaining ¼ cup (50 grams) sugar, salt, cinnamon, nutmeg, and allspice.
3. With mixer on low speed, add half of flour mixture to yeast mixture, beating just until combined. Beat in melted butter and eggs. Gradually add remaining flour mixture, beating until a soft dough forms.
4. Switch to the dough hook attachment. Beat at medium speed until smooth, about 4 minutes, adding remaining ⅓ cup (42 grams) flour as needed. (Dough should not be sticky)
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

TWO-A-PENNY: START WITH A CLASSIC

Call it the Tudor Family Recipe or the Old School Hot Cross, this classic is much more than a bun with a cross-shaped topping. Now that you've got the no-fuss dough down pat, the full bun experience is just a few fruits and spices away. Get ready to pipe like a pro and put the finishing cross-shaped touch on your first batch (of many).

CLASSIC HOT CROSS BUNS

Makes 12

Soft and pillowy with just the right amount of sweetness and spice—one bite into this classic and it will be in heavy rotation at your house, no matter what time of year.

- **1⅔ cups (213 grams) raisins**
- **¾ cup (180 grams) warm apple juice (180°F/82°C to 185°F/85°C)**
- **Hot Cross Buns Dough (recipe precedes)**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) whole milk**
- **1 cup (125 grams) all-purpose flour**
- **6 tablespoons (90 grams) water**
- **Golden Syrup (recipe follows)**

1. In a large bowl, combine raisins and warm apple juice. Cover with plastic wrap, and let stand for 20 minutes. Strain, discarding excess liquid.
2. Prepare Hot Cross Buns Dough as directed through Step 2. Stir in raisins, and continue as directed.
3. Spray a 13x9-inch rimmed baking sheet with cooking spray. Lightly punch down dough, and let rest for 5 minutes. On a lightly floured surface, turn out dough. Divide dough into 12 pieces, and roll each piece into a ball. Place on prepared pan. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 30 minutes.
4. Preheat oven to 375°F (190°C).
5. In a small bowl, whisk together egg and milk. Brush tops of rolls with egg mixture.
6. In a medium bowl, stir together flour and 6 tablespoons (90 grams) water, 2 tablespoons (30 grams) at a time, until a thick paste forms. Using a pastry bag fitted with a Wilton #10 piping tip, pipe paste over top of buns to form a cross over each.
7. Bake until golden brown, 20 to 25 minutes. Brush warm rolls with Golden Syrup.

GOLDEN SYRUP

Makes 2 cups

- **2½ cups (500 grams) granulated sugar, divided**
- **2 tablespoons (30 grams) room temperature water**
- **1⅛ cups (320 grams) boiling water**

1. In a medium saucepan, stir together ½ cup (100 grams) sugar and 2 tablespoons (30 grams) room temperature water. Cook over medium-high heat, without stirring, until deep amber colored. Remove from heat, and stir in 1⅛ cups (320 grams) boiling water and remaining 2 cups (400 grams) sugar. Return to medium-low heat, and simmer, without stirring, until thickened, 20 to 30 minutes. Let cool to room temperature.

Note: *This recipe makes enough syrup to use for multiple recipes. Cover and refrigerate for up to 6 months*

PRO TIPS

Brushing the Golden Syrup (or any glaze) on the hot cross buns while still warm will help the glaze adhere and allow a small amount to be absorbed into the bread, further sweetening your rolls.

The syrup will further thicken as it cools. You want it to be the consistency of simple syrup while hot, and honey-like once cooled If it is too thick to brush on your rolls, just microwave in 3-4 second intervals.

HOW TO PIPE IT LIKE A PRO

It's time for the final touch. You want your flour paste to be stiff enough to be able to pipe in a clean line, but still manageable. If the mixture is too hard to pipe, try adding a bit more water. When piping, try to keep your movements fluid to evenly pipe the lines.

Chocolate Cherry Hot Cross Buns
page 83

Rum Raisin Hot Cross Buns
page 83

PRO TIP
Glazes can be made a week in advance and refrigerated in an airtight container.

Orange Currant Hot Cross Buns
page 83

THREE-A-PENNY: EXPAND YOUR HOT CROSS HORIZONS

For the rebel bread baker in you who is ready to break tradition, welcome to the fold (literally). From Rum Raisin to Orange Currant to Chocolate Cherry, these variations fold in extra treats to make them our favorite takes on the Hot Cross—and we're willing to bet they'll be yours, too. And they all start with that spiced and sweet dough you've already mastered.

RUM RAISIN HOT CROSS BUNS

Makes 12 jumbo individuals

For a more spirited take on tradition, we subbed in a punchy spiced Rum Glaze for the Golden Syrup. The aged rum and sweet almond marzipan center make this edition extra decadent.

1⅔ cups (213 grams) raisins
¾ cup (180 grams) aged rum, warmed
1 tablespoon (12 grams) granulated sugar
Hot Cross Buns Dough (recipe on page 78)
6 tablespoons (96 grams) Marzipan (recipe on page 42)
½ teaspoon (2 grams) rum extract
1 large egg (50 grams)
2 tablespoons plus 2 teaspoons (40 grams) whole milk, divided
Rum Glaze (recipe follows)
1½ cups (180 grams) confectioners' sugar

1. In a large bowl, combine raisins, warm rum, and granulated sugar. Cover with plastic wrap, and let stand for at least 40 minutes. Strain, discarding excess liquid.
2. Prepare Hot Cross Buns Dough as directed through step 2. Stir in raisins, and continue as directed
3. Line 2 (6-cup) jumbo muffin pans with parchment paper. Lightly punch down dough, and let rest for 5 minutes.
4. In a small bowl, combine marzipan and rum extract, kneading until smooth. Roll marzipan into 12 (1½-teaspoon) balls. Divide dough into 12 pieces. Place one ball of marzipan in center of each piece of dough, pinching to seal seam. Roll each piece of dough into a ball, and place in prepared muffin cups. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
5. Preheat oven to 375°F (190°C).
6. In a small bowl, whisk together egg and 1 tablespoon (15 grams) milk. Brush buns with egg mixture.
7. Bake until golden brown, about 20 minutes. Brush warm rolls with Rum Glaze.
8. In a medium bowl, whisk together confectioners' sugar and remaining 1 tablespoon plus 2 teaspoons (25 grams) milk, 2 teaspoons (10 grams) at a time, until a thick paste forms. Using a pastry bag fitted with a Wilton #10 piping tip, pipe paste over top of cooled buns to form a cross.

Rum Glaze

Makes ⅓ cup

⅓ cup Golden Syrup (recipe on page 78)
1 tablespoon (15 grams) spiced rum

1. In a medium saucepan, heat Golden Syrup over medium-high heat until warmed. Remove from heat, and stir in rum. Return to heat, and cook for 2 minutes, stirring constantly. Let cool to room temperature.

CHOCOLATE CHERRY HOT CROSS BUNS

Makes 2 (9½x5¼-inch) loaves

This recipe supports the claim that chocolate does, in fact, make everything better. Add in tangy dried cherries, apple juice, and a finishing touch of our just-tart-enough apricot glaze, and this chocolate twist on the hot cross bun gives a whole new meaning to the word "irresistible."

1½ cups (192 grams) dried sour cherries
⅔ cup (160 grams) apple juice
Hot Cross Buns Dough (recipe on page 78)
2½ (4-ounce) bars (288 grams) 60% cacao chocolate, chopped
1 large egg (50 grams)
1 tablespoon (15 grams) whole milk
¾ cup (94 grams) all-purpose flour
2 tablespoons (10 grams) unsweetened cocoa powder
6 tablespoons (90 grams) water
Apricot Glaze (recipe follows)

1. In a large bowl, combine cherries and apple juice. Cover with plastic wrap, and let stand for 20 minutes. Strain, discarding excess liquid.
2. Prepare Hot Cross Buns Dough as directed through step 2. Stir in cherries, and continue as directed
3. Preheat oven to 375°F (190°C). Spray 2 (9½x5½-inch) loaf pans with cooking spray.
4. Lightly punch down dough, and let rest for 5 minutes. On a lightly floured surface, turn out dough. Pat dough into a 16x8-inch rectangle. Sprinkle with chocolate. Starting with one long side, roll dough into a log, pinching seam to seal. Using a serrated knife, cut log into 12 pieces. Roll each piece into a ball, concealing as much chocolate inside roll as possible. Arrange 6 rolls in each prepared pan. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed and rolls have risen three-fourths of the way up pan, about 25 minutes.
5. In a small bowl, whisk together egg and milk. Brush tops of rolls with egg mixture.
6. In a medium bowl, whisk together flour, cocoa, and 6 tablespoons (90 grams) water, 1 tablespoon (15 grams) at a time, until a thick paste forms. Using a pastry bag fitted with a Wilton #10 tip, pipe paste over top of buns to form a cross.
7. Bake until golden brown, 25 to 30 minutes. Brush warm rolls with Apricot Glaze.

Apricot Glaze

Makes ⅓ cup

⅓ cup (107 grams) apricot preserves
2 tablespoons (30 grams) water

1. In a small saucepan, bring preserves and 2 tablespoons (30 grams) water to a boil over medium-high heat. Reduce heat to medium-low, and cook for 2 minutes. Remove from heat, and strain, discarding solids. Let cool to room temperature.

ORANGE CURRANT HOT CROSS BUNS

Makes 1 (15-inch) round

If you love orange breakfast rolls, these tender buns are for you. Studded with tangy orange juice-soaked currants and slathered with a Honey-Orange Glaze, it's pure citrus delight.

2¼ cups (288 grams) dried currants
1¼ cups (300 grams) warm no-pulp orange juice (180°F/82°C to 185°F/85°C)
1½ cups (360 grams) warm whole milk (105°F/41°C to 110°F/43°C)
3 (0.25-ounce) packages (21 grams) active dry yeast
¾ cup (150 grams) granulated sugar, divided
10 cups (1,250 grams) all-purpose flour, divided
1½ teaspoons (4.5 grams) kosher salt
1½ teaspoons (3 grams) ground cinnamon
½ teaspoon (1 gram) ground nutmeg
½ teaspoon (1 gram) ground allspice
½ cup (113 grams) unsalted butter, melted
6 tablespoons (90 grams) freshly squeezed orange juice, strained
4 large eggs (200 grams), divided
1¼ teaspoons orange zest

1 tablespoon (15 grams) whole milk
¼ cup (120 grams) water
3 tablespoons (45 grams) rose water
Honey-Orange Glaze (recipe follows)

1. In a large bowl, combine currants and warm orange juice. Cover with plastic wrap, and let stand for 20 minutes. Strain, discarding excess liquid.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, yeast, and ¼ cup (50 grams) sugar. Let stand until mixture is foamy, about 10 minutes.
3. In a large bowl, whisk together 8 cups (1,000 grams) flour, salt, cinnamon, nutmeg, allspice, and remaining ½ cup (100 grams) sugar.
4. With mixer on low speed, add half of flour mixture to yeast mixture, beating just until combined. Beat in melted butter, freshly squeezed orange juice, and 3 eggs (150 grams). Transfer dough to a large bowl, and gradually add half of flour mixture, stirring with a spatula or a wooden spoon until a soft dough forms. (Because this is such a large amount of dough, you will need to incorporate ingredients in a larger bowl.) Stir in drained currants and zest.
5. Knead until smooth, about 8 minutes, adding up to ½ cup (63 grams) more flour as needed. (Dough should not be sticky.)
6. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
7. Preheat oven to 375°F (190°C). Line a 15-inch round pizza pan or stone with parchment paper, and spray with cooking spray.
8. Lightly punch down dough, and let rest for 5 minutes. On a lightly floured surface, turn out dough. Divide dough into 18 pieces, and roll each piece into a ball. Arrange balls on prepared pan in a circular pattern, leaving little space between pieces. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 25 minutes. (Rolls will rise to edge of pizza stone, but will not spill over during baking.)
9. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush tops of rolls with egg mixture.
10. In a medium bowl, stir together remaining 1½ cups (188 grams) flour, ½ cup (120 grams) water, 2 tablespoons (30 grams) at a time, and rose water until a thick paste forms. Using a pastry bag fitted with a Wilton #10 tip, pipe paste over top of buns to form a cross pattern.
11. Bake until golden brown, about 25 minutes. Brush warm rolls with Honey-Orange Glaze.

Honey-Orange Glaze

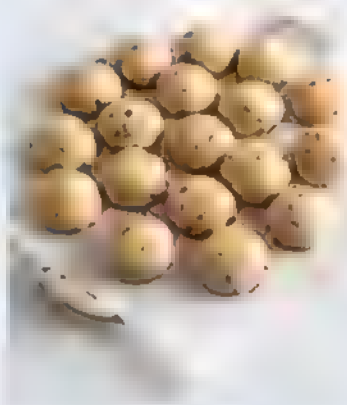
Makes ½ cup

½ cup (170 grams) clover honey
¼ cup (60 grams) freshly squeezed orange juice, strained

1. In a small saucepan, bring honey and orange juice to a boil over medium-high heat. Reduce heat to medium-low, and cook, stirring constantly, until slightly thickened, about 2 minutes. Let cool completely.

HOW TO TWIRL UP YOUR ORANGE CURRANT BUNS

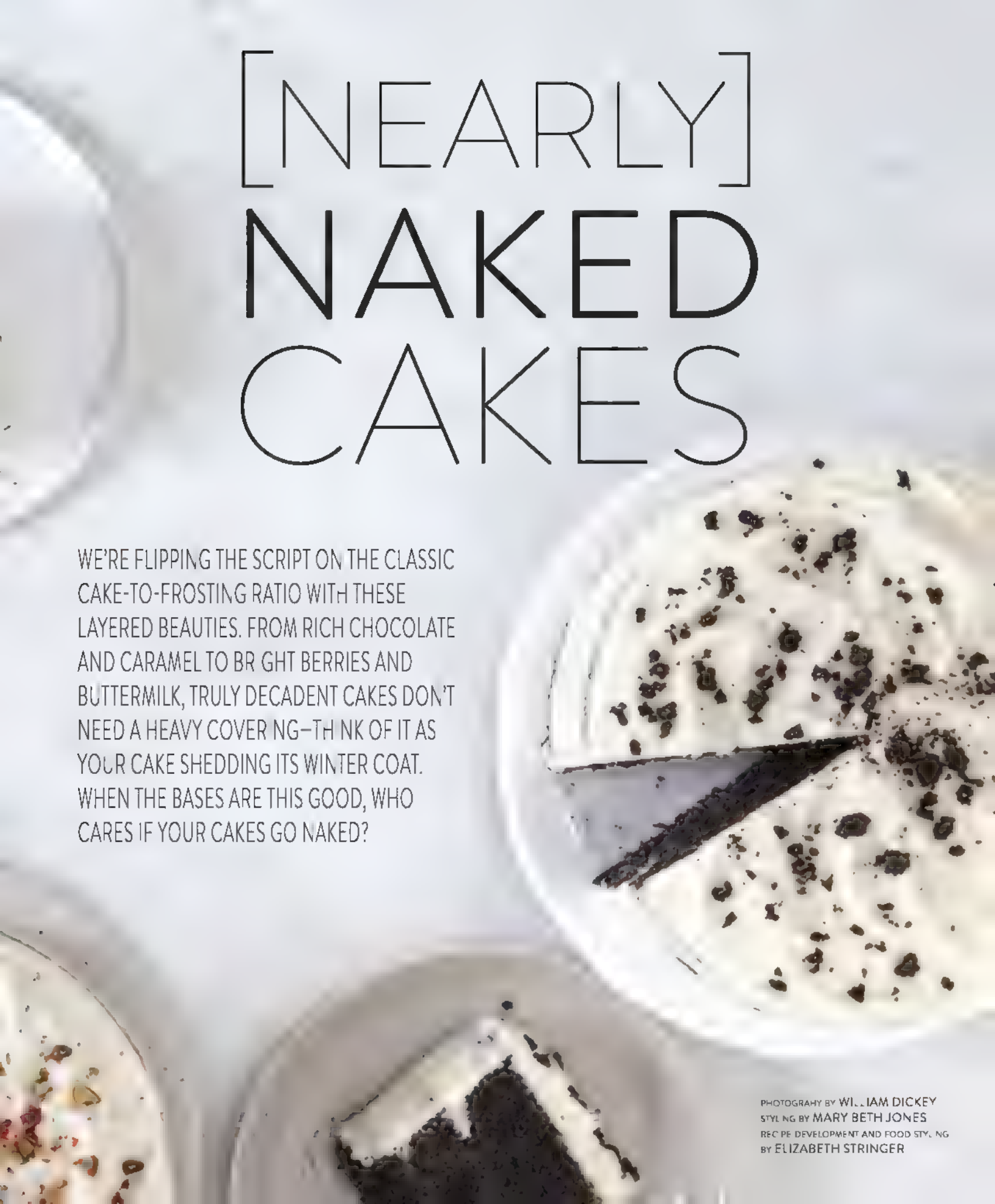
If you're looking at that beautiful photograph of our Orange Currant Hot Cross Bun and dying to make your own, you're in luck. Follow these steps, and you won't be able to resist taking pictures of your own Hot Cross masterpiece. (Be sure to tag us on Instagram *@thebakefeed* so we can see!)



1. After you've rolled your 18 pieces of dough into balls from Step 8 in the recipe instructions, arrange them in a circular pattern on prepared pizza stone, making sure to leave a little space between each.
2. Cover the dough balls, and let them stand in a warm, draft-free place (75°F/24°C) until they're puffed and touching. This will take about 25 minutes. (Your rolls will rise to the edge of the pizza stone, but won't spill over while baking.)
3. Using our special rose water dough paste from Step 10, fit your pastry bag with a Wilton #10 tip, and pipe the paste on top of the buns to form a cross pattern. Use a wet finger to smooth the piped crosses and hide visible seams, if necessary.

[NEARLY] NAKED CAKES

WE'RE FLIPPING THE SCRIPT ON THE CLASSIC CAKE-TO-FROSTING RATIO WITH THESE LAYERED BEAUTIES. FROM RICH CHOCOLATE AND CARAMEL TO BR GHT BERRIES AND BUTTERMILK, TRULY DECADENT CAKES DON'T NEED A HEAVY COVER NG–TH NK OF IT AS YOUR CAKE SHEDDING ITS WINTER COAT. WHEN THE BASES ARE THIS GOOD, WHO CARES IF YOUR CAKES GO NAKED?



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REC PE DEVELOPMENT AND FOOD STY. NG BY ELIZABETH STRINGER

Banana Cake with Brown Sugar
Hazelnut Buttercream
page 91

PRO TIPS

Resist the urge to add more chocolate-hazelnut spread to filling. It can cause the mixture to seize up.

Store cooled Praline Hazelnuts in a plastic bag, preferably out of sight. They are the perfect salty-sweet snack and far too easy to finish off before completing your cake!

Berry Buttermilk Cake with
Mascarpone Crème Fraîche
page 91

PRO TIP
Fight the instinct to bring the mascarpone cheese and crème fraîche to room temperature, as they will make your frosting too soft. For the best results, keep both ingredients in the refrigerator until ready to use.

Spumon Cake
page 92

BLACK VELVET LAYER CAKE

Makes 1 (9-inch) cake

Everyone knows that cream cheese frosting is the secret to red velvet cake's stardom, and chocolate is universally beloved. By topping layers of rich chocolate cake with this favored frosting, we've created the best of both worlds. You're welcome.

- **2½ cups (313 grams) all-purpose flour**
- **1¼ cups (300 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **1 cup (85 grams) unsweetened dark cocoa powder**
- **1½ teaspoons (7.5 grams) baking soda**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (240 grams) coffee**
- **1 cup (224 grams) vegetable oil**
- **3 large eggs (150 grams)**
- **1 cup (240 grams) sour cream**
- **½ teaspoon (2 grams) vanilla extract**
- **Sweet Cream Cheese Frosting (recipe follows)**
- **1 cup Caramel (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugars, cocoa, baking soda, baking powder, and salt. In a medium bowl, whisk together coffee, oil, and eggs. Add coffee mixture to flour mixture, and beat at medium speed until smooth. Stir in sour cream and vanilla until combined. Pour batter into prepared pans.
3. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Using a serrated knife, remove rounded tops from cake layers. Crumble tops, and set aside.
4. Pipe a ring of Sweet Cream Cheese Frosting around inside edge of bottom cake layer to create a border. Fill center with ⅓ cup (30 grams) Caramel. Repeat with remaining cake layers and Caramel. Spread a thin layer of frosting on top and sides of cake. Spread remaining frosting on top of cake, and swirl with a spatula. Top with reserved cake crumbs. Store cake, covered, in refrigerator.

Sweet Cream Cheese Frosting

Makes 2½ cups

- **1 (8-ounce) package (225 grams) cream cheese, softened**
- **¼ cup (57 grams) unsalted butter, softened**
- **4 cups (480 grams) confectioners' sugar**
- **2 tablespoons (30 grams) heavy whipping cream, chilled**
- **1 teaspoon (4 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. Reduce mixer speed to low. Add confectioners' sugar, 1 cup (120 grams) at a time, beating until smooth. Beat in cream, 1 tablespoon (15 grams) at a time, until frosting reaches a spreadable consistency. Beat in vanilla. Refrigerate leftover frosting for up to 2 weeks, or freeze for up to 3 months.

Caramel

Makes 3 cups

- **1¼ cups (300 grams) granulated sugar**
- **¼ cup (60 grams) water**
- **2 tablespoons (42 grams) light corn syrup**
- **½ cup (113 grams) salted butter, cubed**
- **1 cup (240 grams) heavy whipping cream**
- **1 teaspoon (3 grams) kosher salt**

1. In a large heavy saucepan, place sugar, ¼ cup (60 grams) water, and corn syrup; swirl to combine. Cook over medium-high heat, without stirring, until mixture is amber colored, 10 to 14 minutes. Remove from heat. Add butter, stirring until melted (mixture will foam).
2. In a microwave-safe bowl, heat cream on high until warm, 30 to 40 seconds. Slowly add cream to caramel mixture, whisking until smooth. (Mixture will foam). Stir in salt. Let cool completely. Store Caramel in an airtight container in refrigerator until ready to use; it is much easier to work with cold
3. Store remaining Caramel in an airtight container in refrigerator for up to 2 months.

Black Velvet Layer Cake

BANANA CAKE WITH BROWN SUGAR HAZELNUT BUTTERCREAM

Makes 1 (8-inch) cake

Frozen bananas in a cake? Heck yes. Reducing the juice from these frozen fruits adds a nutty, caramelized flavor that takes this banana cake to the next level. Top with a buttercream inspired by penuche, *a brown sugar-based fudge reminiscent of Southern pralines, and this cake is downright irresistible.*

- **3 large frozen overripe bananas (525 grams), unpeeled**
- **¼ cup (57 grams) unsalted butter, softened**
- **1⅓ cups (267 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (240 grams) sour cream**
- **2 teaspoons (8 grams) vanilla extract**
- **Chocolate-Hazelnut Filling (recipe follows)**
- **Brown Sugar Hazelnut Buttercream (recipe follows)**
- **Praline Hazelnuts (recipe follows)**

1. Thaw frozen unpeeled bananas in a medium bowl, reserving any juices during thawing process. Peel bananas, and place fruit in a fine-mesh sieve over bowl. Mash bananas, and press gently to collect juices but do not push fruit through sieve. Reserve 1½ cups (341 grams) mashed banana. Squeeze banana peel firmly over sieve to collect any remaining juice. In a stainless steel saucepan, heat banana juice over medium heat. Cook until reduced to 3 tablespoons; set aside.
2. Preheat oven to 350°F (180°C). Spray 2 (8-inch) square tall-sided cake pans with baking spray with flour. Line bottom of pans with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Fold in reserved 1½ cups (341 grams) mashed banana, reserved 3 tablespoons banana juice reduction, and vanilla. Divide batter between prepared pans, smoothing tops with a spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Invert onto wire racks, and let cool completely.
6. Spread Chocolate-Hazelnut Filling between layers, and spread Brown Sugar Hazelnut Buttercream on top of cake. Top with Praline Hazelnuts

Chocolate-Hazelnut Filling

Makes 1½ to 2 cups

- **½ cup (113 grams) unsalted butter, softened**
- **3 cups (360 grams) confectioners' sugar**
- **2½ tablespoons (37.5 grams) heavy whipping cream**
- **⅓ cup (43 grams) unsweetened cocoa powder**
- **¼ cup (64 grams) chocolate-hazelnut spread***

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Gradually add confectioners' sugar and cream, beating until smooth. Add cocoa and chocolate-hazelnut spread, beating to combine. (Do not overmix.)

Brown Sugar Hazelnut Buttercream

Makes 2 cups

- **1 cup (220 grams) firmly packed dark brown sugar**
- **½ cup (113 grams) unsalted butter**
- **¼ cup (60 grams) warm whole milk**
- **3 cups (360 grams) confectioners' sugar**
- **3 tablespoons (48 grams) chocolate-hazelnut spread***
- **1 teaspoon (3 grams) kosher salt**

1. In a small saucepan, bring brown sugar and butter to a boil over medium-high heat. Boil for 1 minute. Remove from heat, and let cool for 15 minutes. Stir in warm milk.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat brown sugar mixture, confectioners' sugar, chocolate-hazelnut spread, and salt at medium speed until lightened in color, about 2 minutes. Use immediately.

**We used Nutella.*

Praline Hazelnuts

Makes 3 cups

- **2 cups (226 grams) chopped raw hazelnuts**
- **¼ cup (50 grams) granulated sugar**
- **1 teaspoon egg white (3 grams)**

1. Preheat oven to 200°F (93°C). Line a sheet pan with parchment paper.
2. In a medium bowl, whisk together hazelnuts, sugar, and egg white. Pour hazelnuts onto prepared pan.
3. Bake for 12 minutes.

BERRY BUTTERMILK CAKE WITH MASCARPONE CRÈME FRAÎCHE

Makes 1 (6-inch) cake

Buttermilk adds moisture and a slight tang while fresh berries add a punch of sweetness to this spring-inspired confection. Using creamy mascarpone and crème fraîche in the topping is just the icing—or should we say frosting—on the naked cake.

- **¾ cup (170 grams) unsalted butter, softened**
- **½ cup (100 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **2 cups (250 grams) all-purpose flour**
- **1 tablespoon (15 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (240 grams) whole buttermilk**
- **⅓ cup (57 grams) sliced blackberries**
- **⅓ cup (57 grams) chopped strawberries**

⅓ cup (57 grams) whole blueberries
½ teaspoon (2 grams) vanilla extract
Mascarpone Crème Fraîche Frosting (recipe follows)
Garnish: Sugared Flowers and Berries (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 4 (6-inch) round tall-sided cake pans with baking spray with flour. Line bottom of pans with parchment paper. (Batter is too heavy and dense to bake in two 6-inch pans, so be sure to use four pans.)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in berries and vanilla. Divide batter among prepared pans, smoothing tops with a spatula.
4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Invert onto wire racks, and let cool completely.
5. Spread Mascarpone Crème Fraîche Frosting between layers and on top of cake. Garnish with Sugared Flowers and Berries, if desired. Store cake, covered, in refrigerator.

Mascarpone Crème Fraîche Frosting

Makes 2 cups

1 (8-ounce) container (225 grams) mascarpone cheese
4 cups (480 grams) confectioners' sugar
½ cup (120 grams) crème fraîche
1 teaspoon (4 grams) vanilla extract
¼ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat mascarpone at medium speed until creamy. Add confectioners' sugar, 1 cup (120 grams) at a time, beating until smooth. Add crème fraîche, vanilla, and salt, beating to combine.

Sugared Flowers and Berries

Makes 12 flowers and 12 berries

1 large egg white (30 grams)
Organic food-safe small flowers
Fresh berries
Fine granulated sugar

1. In a small bowl, whisk egg white until frothy. Using a paintbrush, brush egg white onto flowers and berries just until wet. Sprinkle with sugar. Place on a wire rack to let dry. Store in an airtight container at room temperature until ready to use.

Note: *You can use only berries or only flowers, if you prefer.*

SPUMONI CAKE

Makes 1 (9-inch) cake

Traditional Spumoni is a molded Italian ice cream made with layers of different flavors separated by fruit or nuts in whipped cream. In our baked take on this classic frozen treat, we stacked layers of sweet strawberry, silky chocolate, and nutty pistachio cake to achieve a tasty trifecta.

1 cup (227 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
3 large eggs (150 grams)
2¾ cups (275 grams) cake flour
½ cup (63 grams) all-purpose flour, divided
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) whole milk
1 teaspoon (4 grams) vanilla extract
1 cup (320 grams) strawberry preserves, divided
¼ cup (21 grams) unsweetened cocoa powder
¼ cup (60 grams) boiling water
½ teaspoon (2.5 grams) baking soda
Pistachio Paste (recipe follows), divided
Vanilla Buttercream (recipe follows)
Garnish: chopped roasted pistachios, chopped freeze-dried strawberries

1. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round tall-sided cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together cake flour, ¼ cup (31.5 grams) all-purpose flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla.
4. Divide batter among three separate bowls. In first bowl, fold in ½ cup (160 grams) strawberry preserves and remaining ¼ cup (31.5 grams) all-purpose flour. In a small bowl, combine cocoa, ¼ cup (60 grams) boiling water, and baking soda. Fold cocoa mixture into second bowl. In third bowl, fold in ½ cup Pistachio Paste. Spoon batters into prepared pans, and smooth tops with a spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 20 to 25 minutes. Let cool in pans for 10 minutes. Invert onto wire racks, and let cool completely.
6. Pipe a ring of Vanilla Buttercream around inside edge of strawberry cake layer to create a border. Spread with remaining ½ cup (160 grams) strawberry preserves. Place chocolate cake layer on top, and pipe a ring of Vanilla Buttercream around inside edge to create a border. In a small bowl, stir together ½ cup Vanilla Buttercream and remaining Pistachio Paste; spread on chocolate cake layer. Top with pistachio cake layer. Spread remaining Vanilla Buttercream on top and lightly on sides of cake. Garnish with pistachios and chopped strawberries, if desired.

Pistachio Paste

Makes 1 cup

2 cups (284 grams) roasted pistachios
2 tablespoons (42 grams) honey
¼ cup (60 grams) water

1. In a coffee or spice grinder, grind pistachios to a fine powder. In a small bowl, stir together pistachio powder and honey. Add ¼ cup (60 grams) water, 1 tablespoon (15 grams) at a time, until paste reaches a peanut butter consistency. Store in an airtight container at room temperature until ready to use, up to 1 week.

Vanilla Buttercream

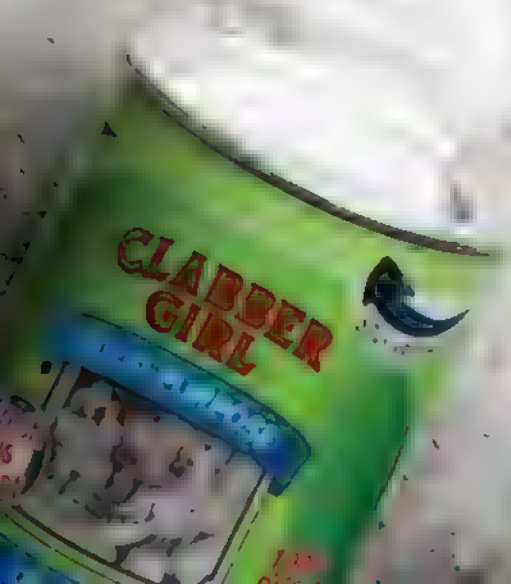
Makes 4 cups

1½ cups (340 grams) unsalted butter, softened
2 teaspoons (8 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt
9 cups (1,080 grams) confectioners' sugar
6 tablespoons (90 grams) whole milk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Beat in vanilla and salt. Reduce mixer to low, and gradually add confectioners' sugar. Increase mixer speed to medium, and beat until smooth. Beat in milk, 1 tablespoon (15 grams) at a time, until frosting reaches a spreadable consistency.

IRISH SODA BREAD SHOWCASE

WITH BAKING SODA AS THEIR LEAVENING AGENT, THESE FOUR RECIPES OFFER THE BEST SODA BREAD OF THE OLD WORLD AND NEW, FROM CLASSIC TO WALNUT GOLDEN RA SIN



Rosemary Parmesan Soda Bread
page 97

CLASSIC SODA BREAD

Makes 1 (8-inch) boule

A traditional take on quick bread, this recipe is brought to life by buttermilk and baking soda. These two ingredients combine to create a crunchy crust and a subtle tartness that's definitively mouthwatering.

- 6 cups (750 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 2 teaspoons (10 grams) baking soda
- 1½ teaspoons (4.5 grams) kosher salt
- 2 cups (256 grams) raisins
- 2⅓ cups (560 grams) whole buttermilk
- ¼ cup (57 grams) unsalted butter, melted

1. Preheat oven to 425°F (220°C). Spray an 8-inch tall-sided round cake pan with baking spray with flour.
2. In a large bowl, whisk together 6 cups (750 grams) flour, sugar, baking soda, and salt. Stir in raisins. Gradually add buttermilk and melted butter, stirring just until dry ingredients are moistened. Knead dough just until ingredients are combined.
3. On a lightly floured surface, shape dough into a ball. Press into prepared pan. Sprinkle with remaining 1 teaspoon (3 grams) flour. With a sharp knife, score a shallow "X" on top of dough.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

Note: *Dough will rise 1 to 1½ inches above the rim of the cake pan while baking.*

ROSEMARY PARMESAN SODA BREAD

Makes 1 (8-inch) boule

The divine pairing of fresh Parmesan and rosemary strikes a perfect balance between the simple ingredients and deliciously complex flavors in this savory take on tradition.

- 4½ cup (563 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon plus 1 teaspoon (2.6 grams) chopped fresh rosemary
- 2 teaspoons (6 grams) kosher salt
- 1½ teaspoons (7.5 grams) baking soda
- ¼ teaspoon ground black pepper
- 1¼ cups (125 grams) grated Parmesan cheese
- 1⅔ cups (420 grams) whole buttermilk
- ¼ cup (57 grams) unsalted butter, melted
- 1 large egg (50 grams)
- 1½ teaspoons (9 grams) flaked sea salt

1. Preheat oven to 425°F (220°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, rosemary, salt, baking soda, and pepper. Stir in cheese.
3. In a medium bowl, whisk together buttermilk, melted butter, and egg. Gradually add buttermilk mixture to flour mixture, stirring just until dry ingredients are moistened. Knead dough just until ingredients are combined.
4. On a lightly floured surface, shape dough into a ball. Place on prepared pan, pressing to flatten dough into a 7-inch circle, 1½ inches thick. With a sharp knife, score a shallow "X" on top of dough. Sprinkle with flaked sea salt.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool on pan for 10 minutes.

WALNUT GOLDEN RAISIN SODA BREAD

Makes 1 (10-inch) boule

Earthy walnuts and sweet golden raisins add texture and a hint of sweetness to this classic, which gets extra depth from whole wheat flour as well as sunflower and pumpkin seeds.

- 4½ cups (563 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- 1½ cups (195 grams) whole wheat flour
- ⅘ cup (100 grams) granulated sugar
- 1 tablespoon (15 grams) baking soda
- 2 teaspoons (6 grams) kosher salt
- 1½ cups (192 grams) golden raisins
- 1 cup (113 grams) chopped walnuts
- 2 cups plus 2 tablespoons (510 grams) whole buttermilk
- 6 tablespoons (84 grams) unsalted butter, melted
- 1 tablespoon (9 grams) sunflower seeds
- 1 teaspoon (3 grams) pumpkin seeds

1. Preheat oven to 425°F (220°C). Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, whisk together 4½ cups (563 grams) all-purpose flour, whole wheat flour, sugar, baking soda, and salt. Stir in raisins and walnuts. Gradually add buttermilk and melted butter, stirring just until dry ingredients are moistened. Gently knead dough 3 to 4 times until ingredients are combined.
3. On a lightly floured surface, shape dough into a ball. Press into prepared pan. Sprinkle with sunflower seeds, pumpkin seeds, and remaining 1 teaspoon (3 grams) all-purpose flour. With a sharp knife, score a shallow "X" on top of dough.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

Soda breads are best enjoyed the day you bake them.

APPLE GUINNESS CHEDDAR SODA BREAD

Makes 1 (10x5- nch) loaf

It's a given: you can't have Irish soda bread without Guinness. Along with incorporating the signature dry stout, this recipe pairs the earthy tang of sharp Cheddar cheese with the tart crunch of Granny Smith apples.

- ½ cup (110 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided
- 1½ tablespoons (22.5 grams) apple cider vinegar
- 1¼ cups (324 grams) finely chopped Granny Smith apple
- 4 cups (500 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- 2¼ teaspoons (11.25 grams) baking soda
- 1½ teaspoons (4.5 grams) kosher salt
- 1½ cups (150 grams) finely shredded sharp Cheddar cheese
- 1 cup (240 grams) Guinness beer
- ⅓ cup (76 grams) unsalted butter, melted
- ¼ cup (60 grams) whole buttermilk
- 2 teaspoons (4 grams) old-fashioned oats

1. Preheat oven to 425°F (220°C). Spray a 10x5-inch loaf pan with baking spray with flour.
2. In a medium bowl, whisk together 2 tablespoons (28 grams) brown sugar and vinegar. Stir in apple, and let stand for 5 minutes.
3. In a large bowl, whisk together 4 cups (500 grams) flour, baking soda, salt, and remaining ½ cup (110 grams) brown sugar. Stir in apple mixture and cheese. Gradually add beer and melted butter. Stir in buttermilk just until dry ingredients are moistened. Gently knead dough 3 to 4 times until ingredients are combined.
4. Shape into a log, and press into prepared pan. With a sharp knife, score a shallow line on top of dough. Sprinkle with oats and remaining 1 teaspoon (3 grams) flour.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

PRO TIP
The apple cider vinegar in the Apple Guinness Cheddar Soda Bread keeps your apples from turning red during the baking process. It also reacts with baking soda, creating carbon dioxide and giving your bread extra rise.

Apple Guiness Cheddar Soda Bread

dessert photography & styling 101

WITH A SWEDISH BAKING SENSATION

BRING YOUR DESSERTS TO THEIR FULL INSTA-WORTHY POTENTIAL WITH SIX ESSENTIAL STYLING AND PHOTOGRAPHY TIPS FROM *MY SWEET KITCHEN* AUTHOR LINDA LOMELINO

BY SOPHIA JONES
PHOTOGRAPHY BY LINDA LOMELINO

You don't need fancy equipment or a flashy studio to style and photograph your desserts like a pro. Self-taught baker, food stylist, and photographer, Linda Lomelino is all about working with what you have wherever you are. Throughout her fourth cookbook, *My Sweet Kitchen* (Roost Books, 2017), Linda offers simple, resourceful ways for home bakers to style, shoot, and share their creations. From a meringue-frosted cake topped with caramel glaze and a heaping pile of caramel corn to rich brownies swirled with cheesecake and studded with raspberries, *My Sweet Kitchen* is a diverse collection of Linda's 50 all-time favorite dessert recipes from throughout her career. It's the styling and photography tutorials with Linda's expert advice that set this cookbook apart.

Formerly a store clerk in a clothing boutique, Linda began her baking blog *Call Me Cupcake* in 2009. Four years later, she left her day job to begin blogging, baking, and photographing full time. She has since become one of the most followed stylists and photographers in the baking industry—who still bakes and photographs all of her recipes from her apartment in Halmstad, a small town in the south of Sweden. Master some of the magic behind Linda's process with her top six tips for styling and shooting your food. Time to get out that smartphone, and get those desserts spotlight ready.

GOLDEN LION
TRIANGEL
KAFFE

LINDA'S DESSERT PHOTOGRAPHY TIPS:

1. WORK THE LIGHT

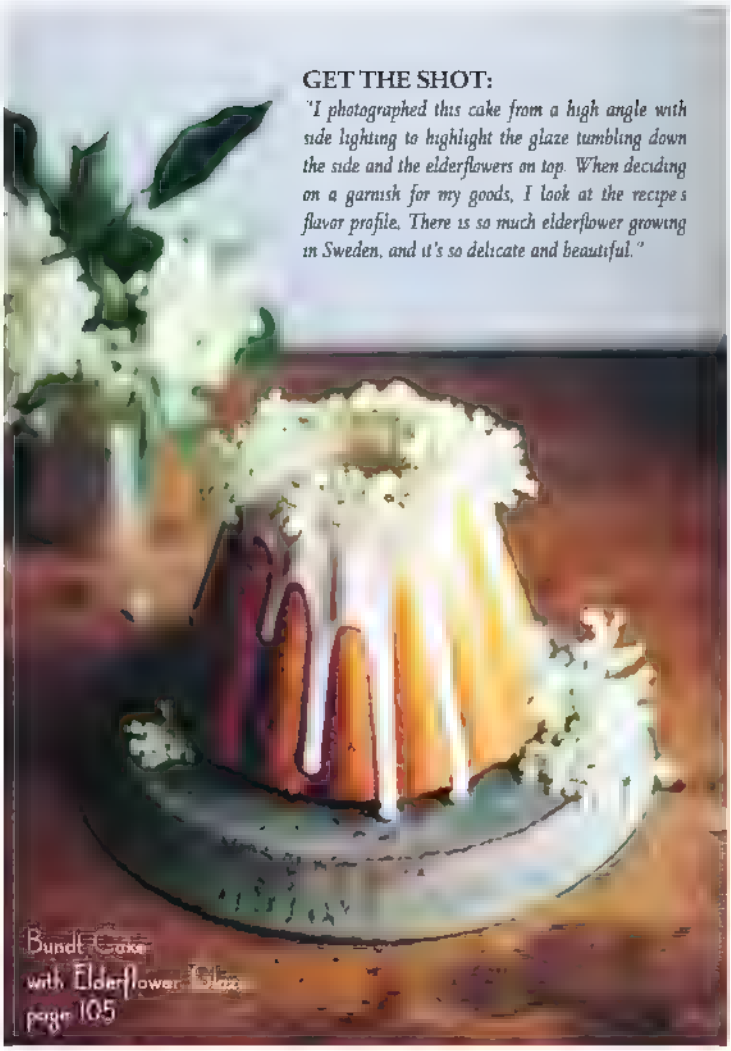
"Natural light is the best light for shooting food. Never shoot your dishes with the flash. It kills the shadows, and makes the photo flat and the food less appetizing. For the best results, shoot indoors during daylight (filtered through a window) when the light is at its peak. Rooms with north-facing windows are prime spots because part of the room has indirect natural light. Bright light is harsh and creates sharp contrast, so avoid taking photos with sunlight shining directly on the object. To get a softer light, hang a sheer curtain or white sheet in front of the window, and hold a reflector board facing it (I use Styrofoam) to lighten the shadows in the shot. To get darker, moodier shots, put a foam board or black paper over your window. A narrow, concentrated light source shining directly on your dessert gives the shot a more dramatic feel—I often use my Venetian blinds to accomplish this.

2. FIND YOUR ANGLE

"Different baked goods photograph better from different perspectives. Consider which feature of your dessert you want to showcase most. If a one-layer cake has a particularly beautiful garnish or a pie has an elaborate lattice, I shoot it from overhead. Photograph tall cakes from the side to emphasize the height and decorations, or cut and plate a few slices and shoot them from above. Smaller baked goods, like cookies or pastries, also photograph best when shot from directly overhead. Stack a few cookies to shoot them from the side, too.

3. MIX UP YOUR SURFACES

"Your background and surface are as important as the dessert itself—they affect the overall mood of your photo. I always try to stick within a certain color scheme for the overall shot. Marble and wood are the two most versatile surfaces. It's easy to make your own surfaces, too. Buy some cheap boards or large pieces of plywood from a hardware store, and paint them. Just avoid using paints that dry shiny because they will weirdly reflect the light. I use matte paint, and also love limestone paint for its cement-like texture. Fabric can soften the picture nicely. When using patterned fabric, be sure that it doesn't draw focus from the main motif. If I choose a busy background or a fabric with a fine print, I plate my dessert on a single-color dish.



GET THE SHOT:
"I photographed this cake from a high angle with side lighting to highlight the glaze tumbling down the side and the elderflowers on top. When deciding on a garnish for my goods, I look at the recipe's flavor profile. There is so much elderflower growing in Sweden, and it's so delicate and beautiful."

4. PROP 'TIL YOU DROP

"The number one rule for picking props is to choose things you love. I'm drawn to vintage props that have a patina, everything from small toy cars to apple crates to old suitcases. Let your props tell the dessert's story. Style with items that belong in the picture: Place a glass bowl of buttercream frosting and a spatula next to your cake layers, or some chopped baking chocolate and a knife next to your tart. Your props should always be proportionate to the dish you're shooting. I find my props at secondhand stores and antiques shops, but Etsy is a wonderful resource as well.

5. CHOOSE YOUR STYLE

"Photo composition is a matter of taste. Do you want to arrange your shot to look pristine and immaculate—not a crumb in sight—or a bit more like styled chaos, with flour and glaze spattered across the counter top? When styling, I roll with the imperfections. I want my images to be authentic, so if a few berries I've used as a garnish fall off the cake and onto the surface as I'm cutting into it, I leave them. Baking can be messy, so a little messiness can be a good thing, especially in process shots.

6. ALWAYS EDIT

"Photos have a tendency to go yellow, especially when you're shooting on auto. To eliminate that, bring in a little blue color and brighten the image. For blue-toned images, adjust the warmth of the image. Up the contrast to bring in more color depth on images of vivid desserts with various colored berries or bright frostings. After taking an image of the food on my phone, I will use the Snapseed app to adjust the photo's light and the white balance first, and then use VSCOcam to sharpen and put a filter on the image. Instagram's editing tools have also become great compared to what they were when the app first came out, so I will even tweak the photo again there before posting it."

GET THE SHOT:

"A batch of hand pies makes for a great overhead shot because the pies are small and don't have much height. To give the shot that just-out-of-the-oven feel, I photographed these directly on the baking sheet. I didn't want to style them too much, so I just added a few cherries and a little powdered sugar."

Almond and Cherry Mini Pies

RECIPES FROM THE PAGES OF *MY SWEET KITCHEN*

FROM MY SWEET KITCHEN. RECIPES FOR CAKES, PIES, COOKIES, DONUTS, CUPCAKES, AND MORE BY LINDA LOMELINO © 2016. REPRINTED BY ARRANGEMENT WITH ROOST BOOKS, AN IMPRINT OF SHAMBHALA PUBLICATIONS, INC. BOULDER, CO. WWW.ROOSTBOOKS.COM

ALMOND AND CHERRY MINI PIES

Makes 12

These small pies are rather fussy to make but are well worth the effort. They are the perfect companion for afternoon coffee! The almond flour in the filling thickens it so it won't spill out too much. If you can't find almond flour, you can make your own by grinding blanched and peeled almonds.

Pie Crust:

1½ cups all-purpose flour
1 tablespoon confectioners' sugar
Pinch of salt
7 tablespoons cold salted butter, diced
¼ cup ice water

Cherry Filling:

9 ounces cherries
1 tablespoon freshly squeezed lemon juice
1 tablespoon kirsch (cherry brandy)
⅓ cup granulated sugar
1 teaspoon vanilla extract, or ¼ teaspoon vanilla powder
2 tablespoons cornstarch
1 tablespoon water
1 egg
1 tablespoon milk
2 tablespoons almond flour
¼ cup slivered almonds
1 tablespoon granulated sugar, for garnish

Making the Pie Crust

1. Mix the flour, confectioners' sugar, and salt in a medium bowl. Add the butter and pinch the ingredients together with your fingers until the dough is crumbly.

2. Add the cold water and carefully press dough together. Knead the dough only until it holds together. Wrap in plastic wrap and refrigerate for at least 2 hours.

Making the Cherry Filling

1. Pit the cherries and cut each in half. Put into a saucepan with the lemon juice, kirsch, sugar, and vanilla and stir. Bring the mixture to a boil and then lower the heat and simmer for about 5 minutes, until the cherries have softened somewhat.
2. Stir the cornstarch and water in a small bowl until the cornstarch is dissolved, then stir into the mixture in the saucepan. Simmer on low heat and stir until the mixture thickens. Take the pan off the heat and let the filling cool completely. Refrigerate.

Assembling and Baking the Mini Pies

1. Preheat the oven to 350°F.
2. Roll out the dough on a lightly floured work surface until it is about ⅛ inch thick. Cut out as many small circles as possible from the rolled dough using a small cutter (or inverted glass). Gather up any leftover dough into a ball and wrap in plastic wrap; refrigerate for 20 minutes before rolling out again. Cut out more circles.
3. Whisk the egg and milk in a small bowl, then brush around the edge of half of the circles. Put about ½ teaspoon of the almond flour in the center of each circle. Add a bit of cherry filling and some almond slivers. Cover with another circle and, using a fork, press around the edges to seal each pie.
4. Line a baking sheet with parchment paper. Put the mini pies on the sheet and freeze for 10 to 15 minutes.
5. Cut small slits into the top of each pie. Brush the tops with the egg mixture and sprinkle with a bit of the sugar. Bake in the center of the oven for about 30 minutes, until the crust is golden.

PEACH AND PLUM PIE

Makes 8 to 10 servings

This pie combines two of summer's finest stone fruits. Don't remove this pie from the oven too early—bake it fully or the filling will be runny.

Pie Crust:

2½ cups plus 2 tablespoons all-purpose flour
1 tablespoon confectioners' sugar
¼ teaspoon salt
10 tablespoons cold salted butter, diced
2 teaspoons freshly squeezed lemon juice
1 egg
5 to 6 tablespoons ice water

Peach and Plum Filling:

17½ ounces peaches
17½ ounces plums
⅓ cup all-purpose flour
1 tablespoon cornstarch
1 cup granulated sugar
4 tablespoons cold salted butter, diced
1 teaspoon vanilla extract, or ¼ teaspoon vanilla powder
1 egg
1 tablespoon water
Pinch of salt
1 teaspoon granulated sugar, for garnish

Making the Pie Crust

1. Mix the flour, confectioners' sugar, and salt in a medium bowl. Add the butter and pinch the ingredients together with your fingers until the dough is crumbly. Add the lemon juice, egg, and water and carefully press the dough together (begin with the smaller amount of water and add more if the dough seems dry). Knead the dough only until it holds together.
2. Wrap the dough in plastic wrap and refrigerate for 30 minutes.
3. Divide the dough into thirds. Combine two of the pieces and roll out into a circle large enough to line a 9½-inch pie pan and come up above the sides.
4. Roll out the remaining one-third of the dough and cut into long strips to crisscross over the filling. Lay the strips on a piece of parchment paper and refrigerate them as well as the crust in the pan while you prepare the filling.

Making the Peach and Plum Filling

1. Cut each piece of fruit in half and remove the pits. Slice the fruit.
2. Mix the flour, cornstarch, and sugar in a medium bowl. Add the butter and vanilla and pinch together with your fingers until the dough is crumby.

Assembling and Baking the Pie

1. Preheat the oven to 400°F.
2. Layer the fruit with the crumby mix in the pie pan. Weave the crust strips into a crisscross pattern on top.
3. Beat the egg lightly with the water and salt in a small bowl and brush over the pie crust. Sprinkle the crust with the sugar.
4. Place the pie pan on a baking sheet (to prevent spills during baking). Bake for 10 minutes and then lower the temperature to 350°F. Bake the pie for another 45 minutes. Turn off the oven and leave the pie in the oven for another 30 minutes.
5. Remove the pie from oven and allow to cool completely at room temperature.

BUNDT CAKE WITH ELDERFLOWER GLAZE

Makes 8 to 10 servings

An absolutely perfect Bundt cake made even better with an elderflower glaze. Homemade elderflower syrup beats any commercially made version, but you must plan ahead and be ready to make it during the very short period in the spring when the trees or shrubs bloom. You can, of course, also use store-bought elderflower cordial to make the glaze all year round.

Bundt Cake:

2 eggs
¾ cup granulated sugar
1¼ cups all-purpose flour
2 teaspoons baking powder
Pinch of salt
5½ tablespoons salted butter
¼ cup plus 2 tablespoons milk
Finely grated zest of 1 lemon

Elderflower Glaze.

¾ cup confectioners' sugar
2 tablespoons concentrated elderflower syrup
Elderberry flowers, for garnish (optional)

Making the Bundt Cake:

1. Place an oven rack in the lowest position in the oven and preheat the oven to 350°F. Butter and flour a Bundt pan that holds about 1½ quarts.
2. Beat the eggs and sugar together in a large bowl until light and fluffy, about 5 minutes. In a medium bowl, mix the flour, baking powder, and salt. Sift the dry ingredients over the egg mixture and beat until incorporated.
3. Melt the butter and add to the batter along with the milk and lemon zest. Beat until smooth and then pour the batter into the prepared pan.
4. Place the Bundt pan in the oven on the low rack and bake for 45 to 50 minutes, until a toothpick inserted into the center comes out with moist crumbs. Let the cake cool in the pan for a little while and then turn out onto a wire cooling rack to cool completely.

Making the Elderflower Glaze and Topping the Cake

1. Mix the confectioners' sugar and elderberry syrup in a small bowl until smooth. Place the cooled cake on a plate and spoon the glaze over the cake. Garnish with elderberry flowers, if available.

GET THE SHOT:

"I used darker, complementary colors for the surface to allow the red filling in the pie to pop. The narrower light source hits the piece of pie and the pretty lattice. I wanted viewers to see inside of the pie, so I cut and pulled a piece out, and propped it up on one of my desk drawers."

Hummingbird Cake

YOU DON'T HAVE TO BE A NECTAR-LOVING BIRD TO ADORE THIS STORIED SOUTHERN CLASSIC

BY PAULA DISBROWE

Before you learn the backstory, you should know the name is charming, but entirely misleading. That's because the much-loved (and downright hefty) Hummingbird Cake is hardly a delicate affair. In its most famous incarnation, it is a dense, cinnamon-scented layer cake packed with tropical fruit (typically crushed pineapple and ripe bananas), lavished with cream cheese frosting and topped with pecans. Other variations might include shredded carrots, dried fruit, or coconut. Dense, moist, and packed with flavor from the riot of ingredients, there's nothing diminutive about it.

Most credit *Southern Living* magazine with the cake's widespread fame, when their original recipe came from a reader—Mrs. L.H. Wiggins of Greensboro, North Carolina—and was first published in 1978. Since then it's become the most requested recipe in the magazine's history, and inspired variations ranging from Hummingbird Pancakes to Hummingbird Bundt Cake.

Like other cultural remnants of the '70s (e.g. platform shoes, "Dancing Queen," and *Charlie's Angels*), the Hummingbird Cake has refused to make a quiet exit. On the contrary, the dessert has remained a fixture on Formica counters and cake pedestals throughout the South (alongside coconut cake and red velvet cake), and continues to be reimagined by leading chefs.

But the plot, like the cake's quick bread-like batter, is thick. When author Anne Byrn was researching her latest book, *American Cake* (Rodale, 2016), she traced the recipe's origin even further south to Jamaica and a 1960s press release from Air Jamaica, which used a hummingbird logo on the exterior of its jets. That recipe, an unfrosted Bundt, was eventually picked up by Helen Moore, then-food editor of *The Charlotte Observer*. Jamaica explains both the tropical ingredients and the name. In the Caribbean, it's also known as "Doctor Bird" cake, a nickname for the red-billed streamertail, an indigenous member of the hummingbird family and the island's national bird.

Wherever the Hummingbird Cake was conceived, its mass appeal is clear. "The combination of tropical fruit and cinnamon has stood the test of time," Anne says. "I love it because it stays moist, and the flavor is even better the next day." The texture (think hybrid between muffin and cake) with the fruit, nut, and spice combo strike the same comfort chords as carrot, zucchini, and banana breads. "It truly has an American taste and feel, which is why it's become a fixture at countless potlucks, backyard parties, and birthdays," she says.

Another reason to love the homey cake? It's incredibly easy to prepare (no stand mixer required!), especially for a layer cake. And because each slice somehow combines the virtues of banana bread, pineapple upside-down cake, and frosted spice cake, it's bound to please everyone at the table.

In her new cookbook *Poole's: Recipes and Stories from a Modern Diner* (Potter/Ten Speed/Harmony, 2016), Ashley Christensen riffs on the classic with a Sweet Potato Hummingbird Cake that's packed with grated sweet potatoes, roasted bananas, pineapple, peanuts, and currants, and topped with a lightly sweet cream cheese frosting.

"Hummingbird Cake is one of those labor-intensive recipes where the time spent is actually completely justified," Ashley says. "It's careful work, but the end-product is so delicious and stays tender and full of flavor for days. It's unique for something you bake to hold that well. In our approach, we use sweet potatoes because they're so plentiful in North Carolina, and we always use fresh pineapple over canned. It's pretty incredible how much those tiny tweaks elevate the texture and flavor of the cake. It's classic and fresh, all in one bite."

Whether you've baked dozens of Hummingbird Cakes or have never had the pleasure of enjoying one, try our unique, tropical take on this heirloom recipe.

TROPICAL HUMMINGBIRD LAYER CAKE

Makes 1 (9-inch) cake

We swapped out pecans for macadamia nuts and reconstituted dried apricots in pineapple juice for a unique spin on this timeless treat blanketed in rich, swoopy frosting.

1 cup (128 grams) chopped dried apricots
1 (20-ounce) can (600 grams) pineapple slices, juices reserved
3½ cups (438 grams) all-purpose flour
1½ cups (300 grams) granulated sugar
1 teaspoon (5 grams) baking soda
1 teaspoon (2 grams) ground cinnamon
¼ teaspoon ground nutmeg
¾ cup (85 grams) chopped roasted macadamia nuts
1½ cups (341 grams) mashed ripe banana
1¼ cups (280 grams) canola oil
4 large eggs (200 grams)
1 teaspoon (4 grams) vanilla extract
Cream Cheese Frosting (recipe follows)
Garnish: chopped macadamia nuts

1. In a medium saucepan, bring apricots and reserved pineapple juice to a boil over medium-high heat. Boil for 5 minutes; remove from heat. Cover and let stand for at least 30 minutes. Finely dice 4 rings of pineapple; set aside. Reserve remaining pineapple for another use.
2. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round cake pans with baking spray with flour, and line bottom of pans with parchment paper.
3. In a large bowl, sift together flour, sugar, baking soda, cinnamon, and nutmeg. Stir in macadamia nuts. In a small bowl, stir together banana, oil, eggs, and vanilla. Make a well in center of dry ingredients; add banana mixture, stirring just until moistened. Fold in pineapple and apricots. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake. Press macadamia nuts into sides of cake, if desired. Refrigerate for at least 3 hours before serving.

Cream Cheese Frosting

Makes 6 cups

2 (8-ounce) packages (450 grams) cream cheese, softened
1 cup (227 grams) unsalted butter, softened
5 to 6 cups (600 to 720 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. Reduce mixer speed to low, and beat in enough confectioners' sugar to make frosting a spreadable consistency. Beat in vanilla. Use immediately.

bread ART

SLASHED, DOCKED, OR SCORED—WHY WE'RE ENAMORED W TH THE BEAUTY FROM THE LAME BLADE

Bread scoring today is all about flair and skill—just take a look at the master works of Lionel Vatinet at La Farm in Cary, North Carolina (who made the gorgeous loaves shown above!) This art form not only gives us a visually stunning product to admire, but it provides bakers with a way to leave their signature on the final product. Check out a few of our favorite lame masters and their bread art on Instagram.

@danlarn
Self-proclaimed "breadgeek," Sweden's Daniel Larsson not only posts photos of his beautiful sourdough designs, he posts videos on how to make them yourself.

When scoring bread, bakers use a small double-sided kitchen blade called a lame (pronounced lahm) to make precise, strategic cuts across the dough's surface. These slashes allow moisture to escape and give the finished loaf that sought-after complex crust. The cutting process is mesmerizing to watch, and the post-bake result is even more so. What enters the oven as raw shaped bread with small gashes emerges as a fully formed loaf with crispy ridges and arcs in earthen hues of gold and brown. Professional and home bakers around the world are using their dough as a canvas to create rustic rye boules with spirals expanding from the epicenter, sourdough baguettes with elaborate geometric patterns, and robust miches slashed to illustrate the bushels of heirloom wheat they were baked with.

@blondieandrye
This home baker's gorgeous rye bread could start a revolution. Known as Hannah P., she only bakes bread on the side, but her wheat staff and chevron patterns work full time.

@instajorgen
Jorgen Carlsen is the founder of the bread baking tutorial site *abreadeducation.com*, and you'll love his loaves that have seeds and whole grains incorporated into the designs. View his masterpieces in person at San Francisco's Jane on Larkin, where he's currently head baker.

@mydailysourdoughbread
Finalist for the 2015 Saveur Blog Awards, Natasa Djuric's sourdough obsession shines through in her feed and in the how-to's on her website of the same name. ▶

TAG YOUR BAKING ADVENTURES ON INSTAGRAM USING #THEBAKEFEED. WE'LL POST OUR FAVORITES IN THE NEXT ISSUE.

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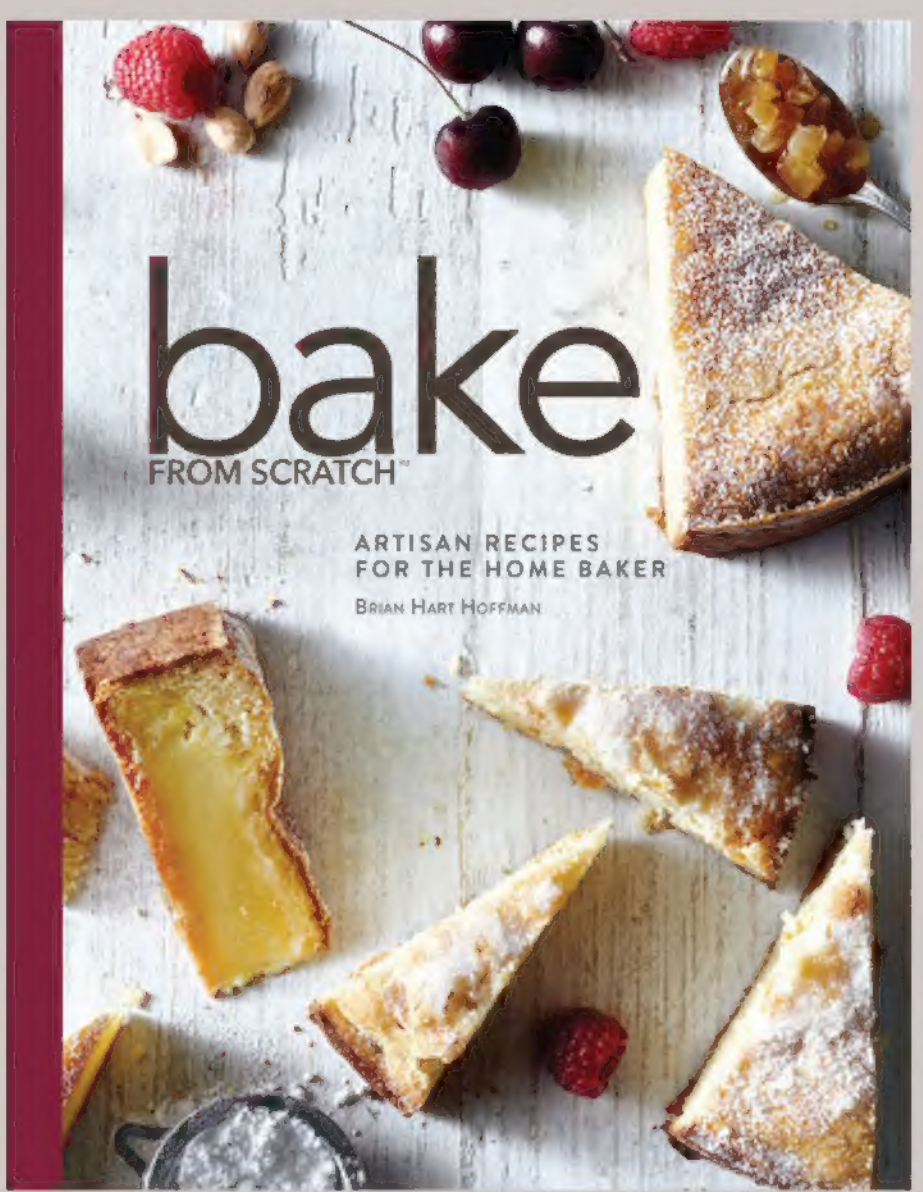

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